

NEW SICHUAN FOOD	
新派川菜	
NEW SICHUAN FOOD	
CHENGDU STYLE	
成都新派川菜	
CHENGDU SPICY AND AROMATIC SERIES	
成都香辣系列	
成都香辣蟹 S55.	Chengdu Spicy & Aromatic Crab 12.95
成都香辣鱼 S58.	Chengdu Spicy & Aromatic Fish 13.95
成都香辣龙虾 S57.	Chengdu Spicy and Aromatic Lobster 17.95
成都香辣毛肚 S58.	Chengdu Spicy and Aromatic Pig Blood 12.95
成都香辣豆腐 S59.	Chengdu Spicy and Aromatic Bean Curd 9.95
成都霸王蟹 S60.	Chengdu Spicy and Sweet and Sour Crab 11.95
CHENGDU CUT SPICY PEPPER SERIES	
成都剁椒系列	
剁椒鱼 S61.	Steamed Fish with Cut Spicy Pepper 15.95
剁椒鱼头 S62.	Steamed Fish Head with Cut Spicy Pepper 14.95
CHENGDU BEAN CURD FLOWER SERIES	
豆花系列	
豆花鱼片 S63.	Sliced Fish with Bean Curd Flower 13.95
豆花牛肚 S64.	Beef with Bean Curd Flower ... 9.95
豆花豆腐花 S65.	Sweet Bean Curd Flower 7.25
豆花豆腐花 S66.	Sour and Spicy Bean Curd Flower 7.25
豆花豆腐花 S67.	Bean Curd Flower Family Style 7.25
CHENGDU HAPPY PEASANT FAMILY SERIES	
农家乐系列	
农家乐桂鱼 S68.	Chengdu Happy Peasant Family Whole Fish 15.95
农家乐桂鱼 S69.	Chengdu Happy Peasant Family Chicken 9.95
农家乐桂鱼豆腐 S70.	Chengdu Happy Peasant Family Bean Curd .. 8.25
农家乐鱼子鱼 S71.	Dry Braised Happy Peasant Family Fish 16.95
萝卜烧桂鱼 S72.	Whole Fish and Turnip with Fish Soup 16.95
农家乐鱼丁 S73.	Diced Fish with Sour Cabbage and Vegetable 12.95
八仙菜 S74.	Pa Pa Vegetables 8.95
NEW SICHUAN FOOD	
新派川菜	
OTHER NEW CHENGDU FOOD	
其它成都新派川菜	
水煮活鱼 S75.	Sliced Live Fish w. Fish Soup & Spicy Pepper 16.95
水煮鱼头 S76.	Fish Head with Fish Soup and Spicy Pepper 15.95
泰安鱼 S77.	TaiAn Fish 15.95
五彩蒸鱼 S78.	Five Color Fish 15.95
小椒豆豉鱼 S79.	Steamed Whole Fish with Spicy Green Pepper and Black Bean Sauce 15.95
银波鱼 S80.	Sliced Fish with White sauce Soup 14.95
鱼頭沙鍋 S81.	Fish Head with Soup in a Casserole 14.95
蒜烧鱼丁 S82.	Braised Diced Fish with Fresh Garlic 12.65
金沙大蝦 S83.	Dry and Sauted Shrimp with Mincd Bread 12.95
涼粉牛肉 S84.	Spicy Diced Beef and Mung Bean Noodle 10.95
三姑脆牛 S85.	Crispy Shredded Beef 10.95
荷葉排骨 S86.	Steamed Rice Flour Covered Ribs w. Lotus Leaves 10.95
四川扣肉 S87.	Bowled Sliced Pork w. Sichuan Salted Cabbaga.... 10.95
酸辣肚絲 S88.	Spicy and Sour Shredded Pig Tripe 9.25
蒜烧肚絲 S89.	Shredded Pig Tripe with Fresh Garlic 9.25
椒麻熟鸡丝 S90.	Braised Chicken with Spicy and Peppery Sauce.. 10.95
白果烧鸡 S91.	Stewed Chicken with "White Fruit" 10.95
素毛血旺 S92.	Pig Blood and Vegetables with Spicy Sauce 9.25
小椒玉米 S93.	Sauerkraut Corn Sesame with Spicy Green Pepper.... 8.25
糖醋莲藕 S94.	Sliced Lotus Roots w. Sweet & Sour Sauce or White Sauce .. 8.25
鹽煎豆腐 S95.	Bean Curd with Sichuan Salted Cabbage 8.55
炒炒大白菜 S96.	Sauted Chinese Cabbage with Spicy Pepper 7.95

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新派川菜	
SICHUAN APPETIZERS	
小吃 烤皮蛋 S1. Sweet Skin Duck 7.25 麻婆水饺 S2. Chengdu Spicy Dumplings 3.50 麻婆抄手 S3. Sichuan Dumpling w. Clear Soup 3.50 麻婆丸子 S4. Sticks Rice Cage on Leaves 3.50 麻婆汤丸子 S5. "Lai" Stick Rice Balls w. Soup 2.50 麻婆豆花丸子 S6. Tiny Stick Rice Nuts w. Soup 2.50 麻婆豆腐丸子 S7. Mashed Sweet Potato Balls with Sesame Seeds 3.50	
COLD DISHES	
二姐兔 T8. Second Sister's Diced Rabbit 6.55 麻辣兔 T9. Sichuan Peppery Spicy and Diced Rabbit 6.55 沸拌肚片 S10. Cold Shredded Pig Tripe 6.55 红油肚片 S11. Sliced Pig Tripe w. Spicy Red Oil 6.55 陈皮牛肉 S12. Sichuan Orange Beef 6.55 咸味茄子 S13. Eggplants with Sichuan Wonder Sauce 4.95 肉末干烧 S14. Shredded Dry Bean Curd & Celery 4.55 麻辣萝卜干 S15. Pickled Dry Turnip with Spicy Sauce 3.95 酸甜莲藕 S16. Sweet and Sour Lotus Roots 4.55 红枣莲子 S17. Sweet Red Date & Lotus Seeds 4.25 小葱拌豆腐 S18. Soft Bean Curd with Scallion Sauce 3.55 麻辣豆腐 S19. Soft Bean Curd w. Spicy Sauce 3.55 四川泡菜 S20. "Chong" Cabbage 3.55	
NEW SICHUAN FOOD	
CHONG QING STYLE	
重庆新派川菜	
CHONG QING SPICY AND AROMATIC SERIES	
重庆香辣蟹 S21. Chong Qing Spicy and Aromatic Crab 11.95 重庆辣子鸡 S22. Chong Qing Spicy and Aromatic Chicken 9.95 炒子回锅肉 S23. Chong Qing Spicy Doubled Cooked Pork 9.95 炒子鱼 T24. Chong Qing Spicy and Aromatic Diced Fish 12.95 香辣软烧蟹 S25. Chong Qing Spicy & Aromatic Soft Shell Crab 13.95 香辣虾球 S26. Chong Qing Spicy and Aromatic Shrimp 10.95 香辣田鸡 S27. Chong Qing Spicy and Aromatic Frog Legs 12.95 炒子脆肠 S28. Chong Qing Spicy & Aromatic Crispy Pig Intestine 10.95 牙签鸡皮 S29. Chong Qing Crispy Toothpick Chicken Skin 10.95	
PICKLED SPICY PEPPER SERIES	
泡椒系列	
泡椒鱼丁 S30. Diced Fish with Pickled Red Pepper 12.95 泡椒墨鱼仔 S31. Baby Cuttlefish with Pickled Red Pepper 12.95 泡椒兔丁 S32. Diced Rabbit with Pickled Red Pepper 12.95 泡椒田鸡 S33. Frog Legs w. Pickled Red Pepper 12.95 泡椒莲藕 S34. Diced Lotus Roots with Pickled Red Pepper 8.25 泡椒豆腐 S35. Bean Curd with Pickled Red Pepper 7.95	
CHONG QING SOUR CABBAGE SERIES	
酸菜系列	
重庆酸菜鱼 S36. Chong Qing Sour Cabbage Fish 16.95 重庆酸菜鸡 S37. Chong Qing Sour Cabbage Chicken 11.95 重庆酸菜血旺 S38. Chong Qing Sour Cabbage Pig Blood 10.95	
THE SPICY SPRING WATER SERIES	
泉水系列	
泉水鸡 S39. Chicken with Spicy Spring Water Sauce 9.95 泉水牛内 S40. Beef with Spicy Spring Water Sauce 10.95 泉水肥肠 S41. Pig Intestine with Spicy Spring Water Sauce 10.95 泉水鱼片 S42. Sliced Fish with Spicy Spring Water Sauce 12.95	
NEW DRY AND SAUTEED SERIES	
新干煽系列	
干煸虾仁 S43. Dry and Sauted Baby Shrimp 10.95 干煸肥肠 S44. Dry and Sauted Crispy Pig Intestine 10.95 干煸田鸡 S45. Dry and Sauted Frog Legs 12.95 干煸鸡丁 S46. Dry and Sauted Diced Chicken with Peppery spicy Sauce 9.95	
OTHER NEW CHONG QING FOOD	
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麻婆鱼丁 S47. Diced Fish with Spicy Sauce 12.95 老薑煨鸡 S48. Stewed Fresh Chicken with the Old Ginger 10.95 口味鸡 S49. Spicy Powder Chicken 9.25 麻井群燕 S50. Spicy Squid w. the Green Tea 10.95 東坡肉 S51. Braised Hang Zhou Pork 10.95 水煮牛百叶 S52. Braised Beef Tripe with Chili Sauce 9.95 茄汁牛柳煲 S53. Beef and Tump in Casserole 9.95 蛋黄茄子煲 S54. Eggplant with Salted Fish Sauce in Casserole 8.95	

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蛋煎豆腐 S95.	Bean Curd with Sichuan Sated Cabbage 8.55
炒小白菜 S96.	Sauted Chinese Cabbage with Spicy Pepper 7.95

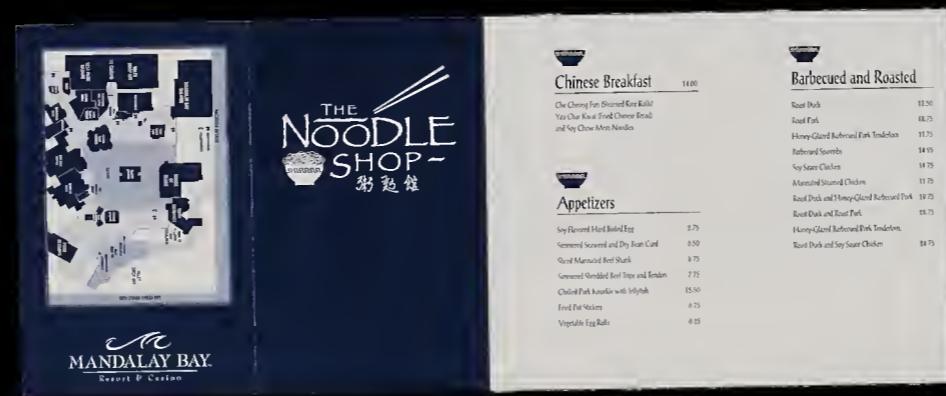
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SICHUAN APPETIZERS	
小 吃 SICHUAN APPETIZERS	
S1. Sweet Skin Duck 7.25 S2. Chendu Spicy Dumplings 3.50 S3. Sichuan Noodle w/ Cider Soup 3.50 S4. Slick Rice Cakes on Leaves 3.60 S5. "Lai" Stick Rice Balls w/ Soup 2.50 S6. Tiny Stick Rice Nuts w/ Soup 2.50 S7. Mashed Sweet Potato Balls with Sesame Seeds 3.50	
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OTHER NEW CHONG QING FOOD	
其它重庆新派川菜	
麻婆鱼丁 S47. Diced Fish with Spicy Sauce 12.95 老薑煨雞 S48. Stewed Fresh Chicken with the Old Ginger 10.95 口水雞 S49. Spicy Powder Chicken 9.25 乾井鮮魚 S50. Spicy Squid w/ the Green Tea 10.95 東坡肉 S51. Braised Hang Zhou Pork 10.95 水煮牛百葉 S52. Braised Beef Tripe with Chilly Sauce 9.95 蘿卜牛腩煲 S53. Beef and Tump in Casserole 9.95 底魚茄子煲 S54. Eggplant with Salted Fish Sauce in Casserole 8.95	

1994年 大酒樓

THE NICE RESTAURANT

In honor Harley Spiller's Farewell Party on Sep. 8, 1994

1. 亂豬大拼盤 Cold Platter w/ Roast Suckling Pig Combination
2. 豉金龍鳳捲 Crispy Sea-Food Roll & Deep Fried Bean Curd
3. 填氣石牛螺 Stuffed Mincel Sea-conch
4. 紅燒鮑魚翅 Shark's Fin Soup w/ Bird's Nest & Chicken
5. 酥紅炸子雞 Crispy Fried Chicken
6. 紅燒海螺肉 Pen-Fried Tsing-Tao Drawn in Shell
7. 黑汁蒸魚翅魚唇 Steamed Fish w/ Black Bean Sauce
8. 楊州炒飯 Fried Rice of Yeng Chow Style
9. 紅燒豕肉面 Braised E-Fu Noodle
10. 蜜瓜 Honey Dew Melon soup (Dessert)



Noodles	
Fig Noodle	\$1.95
Wonton Noodle	\$1.95
Cantonese Egg Noodle	\$1.95
Beef Egg Noodle	\$1.95
Fish Egg Noodle	\$1.95
Selot Noodle	\$1.95
Carrot Red Noodle	\$1.95
Brown Mashed Egg Noodle	\$1.95
Honey Glazed Beef Noodle	\$1.95
Duck Duck Noodle	\$1.95
Beef Pork and Bamboo Shoot Noodle	\$1.95
Noodle with Sesame Soy Meat Sauce	\$1.95
Chicken Chow Mein	\$1.95

Entrees	
General Tso's Beef	\$10.00
Kung Pao Chicken	\$12.75
Grilled Chicken	\$12.75
Soy Glazed Shrimp & Honey Glazed Walnuts	\$14.00
Beef Fajita and Asparagus	\$14.00

Congee	
Abalone and Chicken Congee	\$12.75
Beef Fish Ball Congee	\$12.75
Thick Yen Egg and Shredded Pork Congee	\$10.00
Scalloped Congee	\$12.75
Almond Beef Congee	\$12.75
Pork Congee	\$12.75

Dessert	
Red Bean Ice	\$1.75
Green Jelly Ice	\$1.75
Half Yoghurt or Milk in Season	\$2.00
Ice Cream	\$4.00

Hot and Cold Beverages	
Soft Drink	\$1.00
Fresh Juice	\$1.00
Soy Bean Milk	\$1.00
Ice Tea	\$1.00
Vanilla and Red Coffee	\$1.75
Dark Roast Coffee	\$1.75
Espresso and Double Espresso	\$1.00
Starbucks Espresso	\$1.75
Starbucks Cappuccino	\$1.75
Starbucks Latte	\$1.75

精 美 點 心、即 叫 即 蒸		精 美 餅 點 Chef Dum Sum	
蒸點 Steamed Dim Sum	(中) 沙爹金錢肚 Sri Pao Kin Chin Tu	腸 粉 Steamed Rice Rolls Dum Sums	煎炸點 Deep Fried & Pan Fried Dim Sum
(大) 味濃蝦餃皇 Wai Lung Haa Gau Wong	(大) 四寶貴鮮雞扒 Si Po Kei Sin Kee Bak	(中) 生煎菜肉餡 Pan Fried Cai Mei Fai	(中) 南乳西米布甸 Nan Lu Si Mi Bu Dian
(中) 魚子燒賣皇 Si Yu Zi Shi Mai Wong	(中) 魚肚燒花雞 Yau Fu Siu Ha Gai	(大) 生煎韭菜餅 Pan Fried Choy Siu Pa	(特) 海鹽白飯魚 Hai Yan Bi Fan Yu
(大) 鮑魚西菜餡 Bao Yu Si Kei Fai	(中) 營油鮮竹卷 Ying Oil Sin Chuk Wan	(大) 青玉鮮鮑腸 Ching Yu Sin Bao Cheung	(特) 海鹽鮮臘 Hai Yan Sin Lap
(大) 海鮮津白餡 Hai San Jin Bai Fai	(中) 荔芋鴨腳扎 Lai Yu Da Kyo Za	(小) 香煎羅白糕 Pan Fried Lo Po Heung	(特) 邊外油菜 Yau Ma Tei Yau Choi
(大) 野菌鮮肉餡 Wai Jun Sin Choi Fai	(大) 珍珠糯米雞 Pearl Chuoi Mei Kee	(小) 香煎馬蹄糕 Pan Fried Ma Tieh Gao	(特) 上湯菜苗 Tang Tom Choi Moi
(大) 豉肉豆豉餡 Gok Meu Do Chik Fai	(大) 檸檬蒸蘆筍 Lam Long Siu Luk	(小) 鄉計馬豆糕 Kiang Kit Ma Do Gao	(特) 脆皮臘豆腐 Kui Pi Lap Doufu
(大) 豉油鮮豆豉 Gok Oil Sin Do Chik	(大) 檸檬蒸白糕 Lam Long Siu White Gao	(中) 雞蛋煎皮卷 Pan Fried Gai Dan Siu Pa	(特) 白灼牛百葉 Bai Zuo Niu Bai Ye
(B) 魷翅浦鴻蟳 Koek Chi Siu Hong Zi	(中) 煲汁蒸叉燒肉 Boat Jit Siu Ha Siu Cho	(大) 鮑魚白花筍子 Bao Yu Bai Fa Heung	(特) 奶皇馬拉松 Nai Wang Ma La Sung
(中) 蒜茸蒸排骨 Gar Chiong Siu Pak	(中) 烤汁蒸叉燒肉 Kao Jit Siu Ha Siu Cho	(中) 前鮑青根 Pan Bao Ching Kan	(特) 凉拌肚絲 Liang Ban Du Si
(中) XO醬蒸鳳爪 XO Saue Siu Fung Chau	(中) 茄蛋蒸雞仔 Kao Dan Siu Gai Zi	(大) 鹽焗牛角根 Sin Po Gai Ngau Kan	(特) 香芥鮮芋頭 Xiang Ji Sin Yu Tou
(中) 酸味蒸鳳爪 Sau Wei Siu Fung Chau	(B) 足料裏蒸雞 Fu Lai Lo Siu Gai	(大) 香滑西米飯 Siu Ha Si Mi Fan	(特) 沙蔥鳳爪 Sa Chong Fung Chau
(中) 溜州蒸粉果 Lo Siu Siu Fung Kok	粥 品 Congee	(特) 沙汁叉燒肉 Sau Jit Siu Ha Siu Cho	(特) 發汁石斑 Fa Jit Shek Wan
(大) 珍珠花朮丸 Pearl Chuoi Fa Sau Wan	(大) 皮蛋瘦肉粥 Pai Dan Siu Choi Fai Bo	(中) 雞果鮮芋角 Gai Guo Sin Yu Kang	(超) 發汁炒螺 Fa Jit Chao Lo
(中) 鮮竹牛肉球 Sin Chuk Nuau Bak	(大) 皮蛋瘦肉粥 Pai Dan Siu Choi Fai Bo	(小) 安順城芋角 An Shun Cheng Sin Yu Kang	(超) 涼拌海哲頭 Liang Ban Hae Zeung Tau
(大) 黑椒牛仔骨 Black Peppa牛仔骨	(中) 淋齊胸 Lin Tsai Chung	(特) 雞白猪皮 Gai Bei Cai Po	(B) 沙律牛肉串 Salad Beef Skewer
(中) 蜜糖牛百葉 Mai Tong Niu Bai Ye	(中) 香煎鮑魚 Pan Fried Bao Yu	(大) 脆皮炸蝦丸 Kui Pi Za Haa Wan	(B) 沙律牛肉串 Salad Beef Skewer
	(中) 香煎鮑魚 Pan Fried Bao Yu	(中) 鮑魚炸春卷 Bao Yu Za Ching Wan	(B) 鮑炸海皇卷 Bao Za Hoi Wong Wan
		(特) 鮑魚蝦仁 Bao Yu Ha Jen	

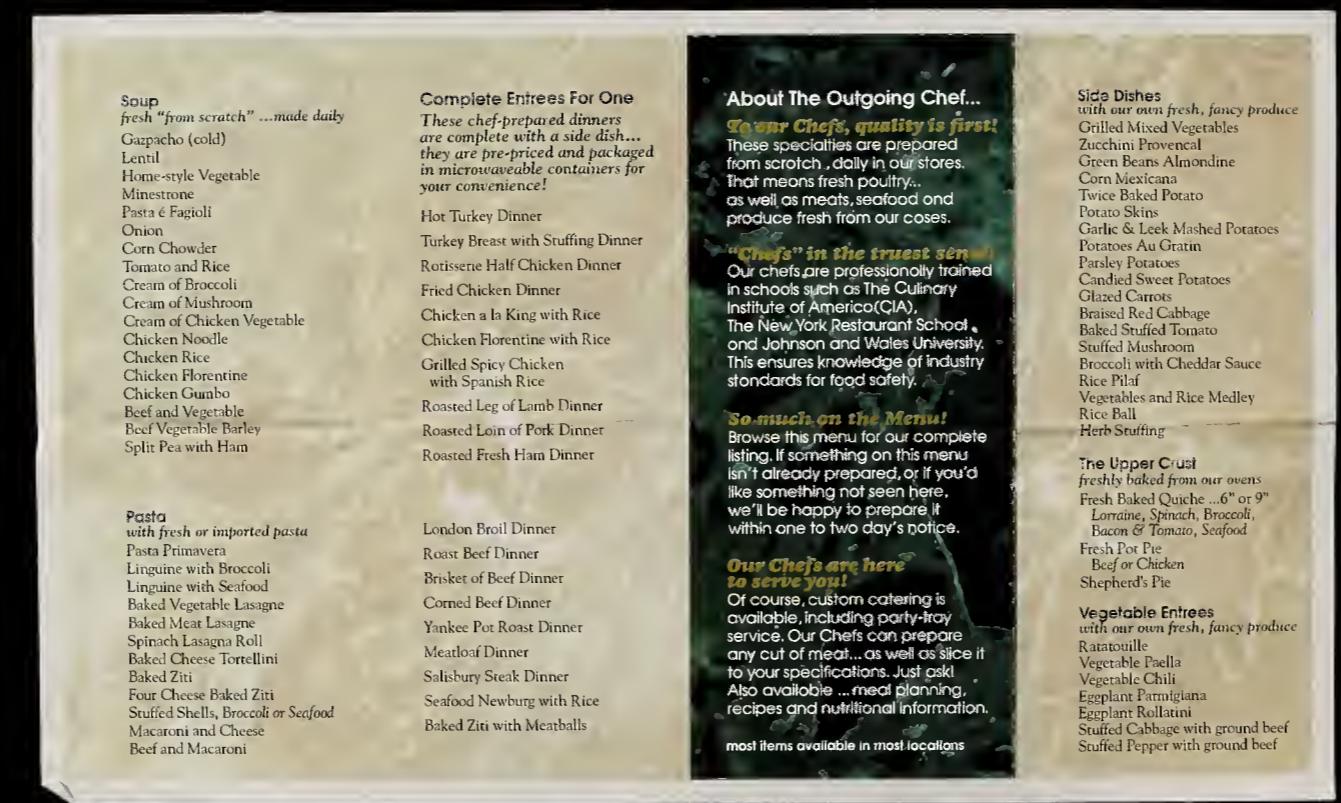
Mon. - Fri.: 10:00AM - 4:30PM • 小(S) - \$1.95 • 中(M) - \$2.75 • 大(L) - \$3.50 • 特(SP) - \$4.95 • 頂(T) - \$5.95 • 超(XSP) - \$7.50

 鴻福門海鮮酒家
 Oriental Moon Seafood Restaurant

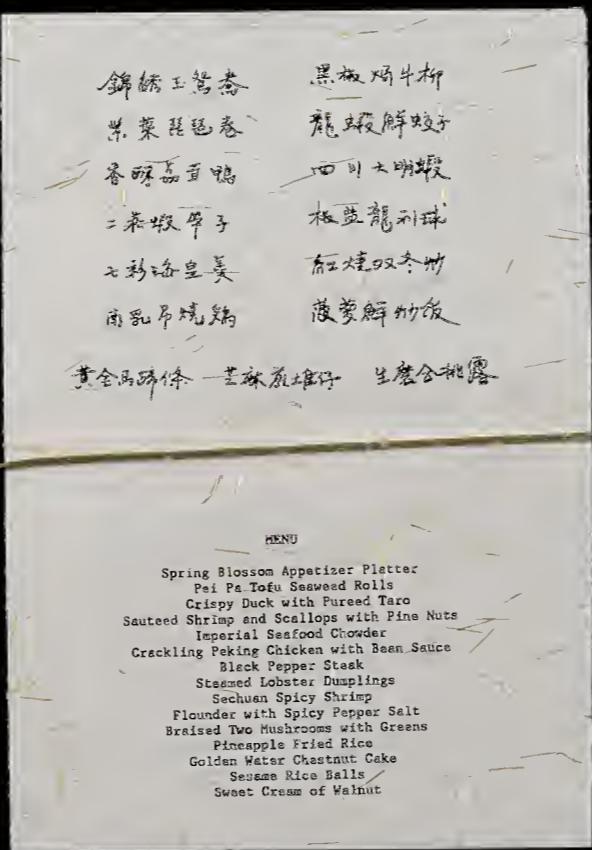
Dim Sim List; Order to Cook

Table No. _____	Quantity
蝨 餃	Bar Kow
燒 貢	Pork Shui Mai
推 雷	Steam Spareribs
鳳 大	Chicken Feet
牛 義	Beef Tripe
牛 百 葵	Beef Tripe
西 蒸 牛 肉	Steam Beef Ball
炸 味 丸	Fried Shrimp Ball
珍 焗	Steam or Fried Pun Kee
豆 水 角	Pork Fried Dumpling
炸 春 卷	Egg Roll
鮮 竹 卷	Bean Curd Beef Roll
鴨 腊 鮑 卷	Shredded Chicken Roll
威 元 長 鮑	Dried Shrimp Rice Noodle
蝦 麵	Shrimp Rice Noodle
牛 麵	Beef Rice Noodle
我 白 鋪	Radish Pudding
豆 莖 鋪	Leek v. Shrimp
蟹 錄	Fried Stuffed Crab Claw
蒸 火 鐵 包	Steam Pork Bun
魚 熬 鉗	Shark Fin Chow
風 潤 包	Sausage Bun
蘿 蔪 包	T. T. Roll
馬 蘭 鏊	Waterchest Nut Pudding
黑 柚 卷	Sweet Bun Roll
白 蜜 卷	Sweet Bun
巧 食 包	Tolk Bun
西 水 角	Sweet Pudding
糖 荸 蕃	Sticky Rice w. Lotus Leaf
生 沙 糯 米 飯	Sweet Rice









PEARL OF HUNAN
Luncheon Special

SERVED MON - FRI FROM 11:30 - 4:00

\$4.50 Per Person

EVERY ENTREE COMES WITH:
FRIED RICE, BROWN OR STEAMED RICE
SOUP (Egg Drop, Wonton, Hot & Sour Soup
& Dried Noodles)

- 各式 招牌 1. FRIED RICE OR LO MEIN
炒饭 (Choice of Pork or Beef or Chicken or Shrimp)
于脆牛肉 2.★ SHREDDED BEEF SZECHUAN
爆牛肉丝 3. BUDDHA'S DELIGHT
鱼香肉片 4.★ SLICED PORK WITH GARLIC SAUCE
芙蓉肉片 5. SLICED PORK WITH BROCCOLI
芥兰肉 6. SLICED CHICKEN WITH BROCCOLI
腰果鸡 7. DICED CHICKEN WITH CASHEW NUTS
青椒牛柳 8. DICED BEEF WITH BROCCOLI
炒 芥 9. SLICED BEEF WITH BROCCOLI
炒 芥 10. SAUTEED DICED CHICKEN & SHRIMP
豆豉虾仁 11. BABY SHRIMP WITH BLACK BEAN SAUCE
芥菜虾仁 12. BABY SHRIMP WITH BROCCOLI
鱼 香 13.★ SLICED CHICKEN W/ GARLIC SAUCE
宫保 14.★ DICED CHICKEN W/ PEANUTS
公 保 15.★ BABY SHRIMP W/ PEANUTS
甜 酸 15. SWEET AND SOUR CHICKEN
* HOT & SPICY
(ACCORDING TO YOUR TASTE)

FOR FAST FREE DELIVERY

TEL: 772-0735

PEARL OF HUNAN
GRAND OPENING
TEL: 772-0735
(TAKE-OUT ONLY)

FAST FREE DELIVERY

OPEN 7 DAYS A WEEK

11:30 A.M. - 11:30 P.M. (Mon. to Fri.)
12:00 Noon - 11:30 P.M. (Sat. & Sun.)

We Do Not Use M.S.G.
We Serve Brown Rice

SOUP	
1. Egg Drop Soup	1.00
2. Won ton Soup	1.00
3.* Hot and Sour Soup	1.00

APPETIZERS	
4. Egg Roll	1.00
5. Spring Roll	1.00
6. Shanghai Fried or Boiled Dumpling (R)	3.25
7. Cold Noodle with Sesame Sauce	3.50
8. Barbecued Spare Ribs (S)	5.25

VEGETABLES	
9.* Broccoli w/ Garlic Sauce	5.25
10.* Egg Plant w/ Garlic Sauce	5.25
11. Dried Bamboo String Beans	5.25
12. Buddha's Delight (mixed vegetable)	5.25
13. Moo Shu Vegetables (2 pancakes)	5.50

PORK	
14. Moo Shu Pork (2 pancakes)	5.95
15. Sweet & Sour Pork	5.95
16. Sliced Pork w/ Broccoli	5.95
17. Sweet & Sour Pork	5.95
18.* Hunan Pork	7.25

CHICKEN	
19. Moo Shu Chicken (2 pancakes)	5.50
20. Sweet & Sour Chicken	5.50
21.* Sliced Chicken w/ Garlic Sauce	5.50
22. Sliced Chicken w/ Snow Peas	5.50
23. Sliced Chicken w/ Broccoli	5.50
24.* Sliced Chicken w/ Peanuts	5.50
25. Moo Gai Poo	5.50
26. Diced Chicken w/ Cashew Nuts (or walnuts)	6.50
27. Sliced Chicken w/ Eggplant	6.50
28. Sliced Chicken w/ Black Bean Sauce	6.50
29.* Hunan Chicken	7.25

OUR CHEF'S SUGGESTIONS	
炒 豆 素 1. SOMETHING DIFFERENT	7.75
Mixed seasonal vegetables with either pork, beef, shrimp, chicken or scallops in tasty brown sauce.	
木 樓 牛 2. * HOUSE BEEF	8.25
A choice of meat sauteed with house special sauce, served with rice side.	
陳 皮 牛 3. * CRISPY BEEFW/ ORANGE FLAVORED ..	8.25
Chunk of beef with orange peel in spicy sauce	
干 肉 牛 4. SCALLOP AND BEEF	8.50
A choice of scallops and sliced meat sauteed with fresh vegetables	
湖 南 牛 5. * HUNAN BEEF	7.95
Sliced tender beef sauteed broccoli, storia mushroom, bamboo shoots & showered with hot pepper sauce	
兜 肉 6. SHRIMP & SCALLOPS	8.95
Shrimp, scallops & scallops, deep fried with a house special sauce	
左 公 鳯 7. * GENERAL CHING'S SHRIMP	8.25
Jumbo shrimp deep fried sauteed with vegetables in	
左 公 鷄 8. * GENERAL TSO'S CHICKEN	7.75
Chunks of chicken deep fried sauteed with vegetables in Hunan sauce	
芝麻 鴨 腿 9. * SESAME CHICKEN	7.25
Sliced chicken deep fried sauteed in bean sprouts, shredded red & green pepper showered with sesame seed and hot pepper sauce	
湖南二味 10.* SHRIMP & PORK HUNAN STYLE ..	7.75
Shrimp & pork Hunan style	
侏 皮 鴨 11.* CHICKEN WITH ORANGE FLAVORED ..	7.95
Chunks of chicken deep fried sauteed with other side shredded pork in black bean sauce	
全 家 福 12. NEW YORK NEW YORK	8.35
Sliced pork, shrimp, beef & chicken sauteed with vegetable in tasty, brown sauce	
海鮮大會 13. SEAFOOD DELIGHT	9.25
A variety of seafood, jumbo shrimp sauteed with General Chinese vegetables	
芝 麻 牛 14. SESAME BEEF	8.25
Sesame beef	
魚 雞 双 鮭 15. * PRAWN & SCALLOPS WITH GARLIC SAUCE	8.25
Prawns and scallops sauteed with garlic, ginger, chives, bamboo shoots & showered in garlic sauce	
洞 底 鳳 16. LAKE TUNG-TING SHRIMP	8.25
Lobster shells sauteed with bamboo, mushrooms and pepper in white wine sauce	
湖 南 鴨 17. * HUNAN DUCK	8.95
Stewed then quick fried sauteed with pepper, waterchestnut, mushrooms, bamboo shoot, broccolli in Hunan sauce	
* HOT AND SPICY	

BEEF	
毛 虎 30. Moo Shu Beef (2 pancakes)	6.75
牛 仁 31. Beef with Broccoli	6.75
牛 肉 32. Beef with Snow Peas	6.75
牛 肋 33. Sliced Beef w/Bamboo Shoots & Mushroom	6.75
牛 肩 34. Sliced Beef w/Carrots	6.75
牛 肚 35. *Sliced Beef w/Garlic Sauce	6.75
牛 肝 36. *Sliced Beef w/Chili Sauce	6.75
牛 肾 37. *Sliced Beef w/Peanuts	6.75
牛 脾 38. Beef with Oyster Sauce	6.75
牛 脂 39. Beef with Scallion	6.75

SEA FOOD	
大 蟹 40. Moo Shu Shrimp (2 pancakes)	7.25
小 蟹 41. * Baby Shrimp w/ Peanut	7.25
蝦 仁 42. Baby Shrimp w/Cashew Nut	7.25
蝦 仁 43. Baby Shrimp w/Green Peas	7.25
蝦 仁 44. * Baby Shrimp w/Chili Sauce	7.25
蝦 仁 45. Baby Shrimp w/Diced Chicken & Shrimp	7.25
蝦 仁 46. Prawns w/Broccoli	7.75
蝦 仁 47. Sweet & Sour Shrimp	7.75
蝦 仁 48. Prawns w/Lobster Sauce	7.75
蝦 仁 49. Prawns w/Sand Peppercorn	7.75
蝦 仁 50. Prawns w/Chives	7.75
蝦 仁 51. * Prawns w/Garlic Sauce	7.95
蝦 仁 52. * Hunan Shrimp	7.95
蝦 仁 53. Scallops w/Garlic Sauce	7.95
蝦 仁 54. * Sea Scallops w/Hot Pepper Sauce w/Pearnus	7.95
蝦 仁 55. * Sea Scallops w/Hot Chili Sauce	7.95

LO MEIN AND FRIED RICE	
名 氏 55. Lo Mein (pork, chicken, beef or shrimp)	4.75
明 氏 56. Young Chow Lo Mein	4.25
武 斧 57. Fried Rice (pork, chicken, beef or shrimp)	4.25
明 氏 58. Fried Rice (pork, chicken, beef or shrimp)	4.25
武 斧 59. Young Chow Fried Rice	4.25

POPULAR CANTONESE CUISINE	
炒 雜 60. Chow Mein	5.50

DESSERTS	
鳳 氣 61. Pineapple	1.00
梨 氣 62. Lichees	1.00
水 氣 63. Soda	0.80

Pintail's Pizza Slices

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Salamino	Salamino	Salamino	Salamino	Salamino	Salamino	Salamino
Shrooms	Shrooms	Shrooms	Shrooms	Shrooms	Shrooms	Shrooms
Cajun	Pepperoni	Cajun	Pepperoni	Cajun	Pepperoni	Cajun
Veggie	Billy Kid	Veggie	Billy Kid	Veggie	Billy Kid	Veggie
Chicken S.	S.Bound	Chicken S.	S.Bound	Chicken S.	S.Bound	Chicken S.
C.P.A.	Top of Broci	Isabella	Top of Broc	Isabella	Top of Broc	Crustini
Up in Smoke	4 Cheese	Up in Smoke	Louie Luau	4 Cheese	Gobble	Louie Luau
Greek	Porky	Popeye	Greek	Popeye	Greek	Green Piece









PRINCETON
SHOPPING
CENTER

Pot Luck

"a different kind of deli"

OPEN
MON-SAT 8-4
SUNDAY 9-4
CATERING
826-6601 PICNIC LUNCHES

DELI SANDWICHES

1/4 LB. MEAT WITH CHOICE OF SWISS, CHEDDAR OR JACK CHEESE SERVED WITH ALFALFA SPROUTS, TOMATOES, DILL MUSTARD AND MAYONNAISE ON A KAISER ROLL, FRENCH ROLL, WHOLE WHEAT BREAD OR RUSSIAN RYE BREAD, GARNISHED WITH A SLICE OF KOSHER "DILL" PICKLE AND 1/2 CUP OF COLE SLAW OR 3 BEAN SALAD (SALAD SUBSTITUTIONS AT EXTRA CHARGE)

TURKEY.....3⁸⁵
HAM.....4²⁵
ROAST BEEF.....4²⁵
CHICKEN SALAD.....4²⁵
COMBO.....5⁰⁰

CROISSANT-WICHES

THE ABOVE-DESCRIBED SANDWICHES ARE ALSO AVAILABLE ON A LARGE BUTTERY CROISSANT FROM JACQUES' BAKERY IN KILAUEA.

ALL KINDS 4⁵⁰

SAUCES

COLE SLAW	100 cup
3 BEAN SALAD	95 cup
POTATO SALAD	25 cup
FRUIT SALAD	25 cup
PASTA SALAD	25 cup
CHICKEN SALAD	25 cup
PEA & CHEESE	75 1/2 cup
GARLIC OLIVES	25 cup
MARINATED ARTICHOKE HEARTS	50 each/3 ⁷⁵ cup

ENTREES

We feature at least one daily special, according to our whim.

We also have:

BAR-B-Q BEEF RIBS.....1²⁵ ea.
LASAGNA.....5²⁵
SPANIKOPPITA.....4⁰⁰
(GREEK SPINACH PIE)
WHOLE HERBED CHICKEN...6⁵⁰

SPECIALTIES

CHILLED HERBED ARTICHOKE IN SAUCE.....3⁷⁵ ea.
PASTA SAUCES
-WHITE CLAM..6⁰⁰
-PESTO.....3⁰⁰
PÂTÉ.....2⁰⁰ 1/2 cup/10⁰⁰ loaf
QUICHE.....2²⁵ slice/7⁵⁰ whole
SALSA.....3⁰⁰ pint

DESSERTS

* CHEESECAKE.....2⁵⁰
APPLE PIE.....1⁰⁰ slice
MOUSSE.....1²⁵ 1/2 cup
BROWNIES.....80 ea.
+ CAKE.....2⁰⁰ slice
(*whole cheesecakes and specialty cakes available on 24-hr. advance order basis)

BEVERAGES - CANDY - PASTA - KONA COFFEE

ALL OUR FOOD IS PREPARED ON THE PREMISES USING ONLY THE FINEST
QUALITY INGREDIENTS
ALL ITEMS SUBJECT TO MARKET AVAILABILITY * ALL PRICES SUBJECT TO CHANGE



NO. 0031 RM. DINING		PUBLIC
		PRODUCT RECORD
ITEM	EXPENSE	\$ USD
STARTERS		
Chilled tomato, piquillo pepper, and smoked paprika soup with corn salsa and lime-buttermilk sherbert	8.00	
Salad of herb-y lentils, green beans, avocado, toasted pecans & baby gem with pomegranate molasses & avocado oil vinaigrette	9.50	18.00
Abalone mushroom ceviche with miso aubergines and a ginger ponzu sauce	9.00	
Grilled scallops with sweet chili sauce, crema fraiche, and green plantain crisps	14.50	
Squid & seafood ceviche with young coconut, Thai herbs, crispy shallots, and a spicy clear coconut water	12.00	
Fried Conchonade oysters with shiso, sansho pepper, and wasabi-yuzu dipping sauce	14.50	
Pan seared foie gras with roasted corn pancake and chinese black vinegar-blueberry sauce	17.00	
Grilled ox tongue, eggplant and cumin relish, quinoa flatbread and confit garlic yogurt	10.00	
Grilled kangaroo on a coriander falafel with tahini-lemon sauce and green pepper relish	12.00	
MAINS		
Cassava gnocchi, snake bean and fresh palm heart salad, and a carrot-cardamom sauce	18.00	
Pan-fried New Zealand snapper on a truffle, vanilla & celeriac puree with green beans and caper salsa	25.00	
Tasmanian sea trout on a salad of fennel, green apple, pistachio and dried gooseberries with preserved lemon yogurt and fennel pollen	21.00	
Roast monkfish cheek, saffron potatoes, minted courgette & feta salad, and harissa sauce	22.00	
Grilled Maya prawns on wok-fried black beans & asparagus, with lump crab and tomato chilli jam	24.00	
Grilled guinea fowl breast on Indian spiced cauliflower and potatoes with apple-black pepper chutney	22.00	
Roast lamb chump, barley couscous, baked butternut squash, and coriander-pumpkin seed pesto	23.00	
Roast New Zealand venison loin, ginger glazed carrots, rainbow chard, and a fig walnut chutney	25.00	
SIDES		
Green leaf salad	6.00	
Steamed edamame	6.00	
Watermelon, feta, and pumpkin seed salad with basil	8.00	

NOTE: GRATUITY OF 20% WILL BE ADDED FOR TABLES OF 8 OR MORE

PRINTED IN U.S.A.



LES HORS D'OEUVRE

Mozaique de fruits frais et crevettes roses

Medley of Fresh Fruit with Steamed Tiger-Prawns

Salade printanière aux asperges vertes

Green asparagus, mangos, mushrooms and crispy mixed salad from France
flavoured with truffle dressing and topped with Hollandaise sauce

Huîtres pochées et gratinées au champagne

Lightly poached oyster gratined with champagne sabayon

Feuilleté léger d'escargots aux champignons des bois

Delightful vineyard snails in flaky pastry
enhanced with wild mushrooms and garlic sauce

LES SOUPES

Soupe safranée de coquillages

Mussels, oysters and scallops soup flavoured with saffron

Consommé de caille et sa fricassée

Double quail broth served with a siding of quail breast and mushrooms

LES POISSONS

Filé de pomfret vapeur au coulis de langouste

Steamed silver pomfret fillet served on a bed of spinach and spiny lobster cream

Panaché de fruits de mer en jardinière

Seafood and vegetables medley flavoured with coriander sauce

LES VIANDS

Medaillons de ris et filet de veau à l'essence de morilles

Lightly panfried sweetbread and veal fillet accompanied by a morel mushroom gravy

Aiguillette de canard à l'armagnac

Roasted duckling breast enhanced with armagnac gravy

Rice Available at Rube's

- Long White Rice
- Short Brown Rice
- Long Brown Rice
- Parboiled Long White Rice
- Parboiled Brown Rice
- Pecan Rice
- Arborio Rice
- Lundberg Long Brown Rice
- Lundberg Short Brown Rice
- Calrose Sticky Rice
- Japonica Rice
- Sweet White Long Rice
- Sweet White Short Rice
- Purple Rice
- Forbidden Rice
- Wehani Rice
- Gala Blend
- Organic Brown Rice (Long)
- Scented Rice
- Aged Basmati Rice
- Canadian Wild Rice
- Bhutanese Rice
- Valencia Rice
- Organic Short Brown Rice
- Kalijira Rice (Bangladesh)
- Basmati (Regular)
- Organic Sweet Brown
- Red Rice (Thailand)
- Fiesta Blend
- Sticky Brown Rice
- Wild Rice Pieces
- Brown Aged Basmati
- Kokuko - Brown
- Kokuko - White



Grilled Roasted Barbecued Style
燒味類

1. 明 廣 大 鴨	Chef's Special Roasted Duck	每隻	7.25
2. 蜜 人 烤 猪	Honey Grilled BBQ Pork	每隻	7.25
3. 麵 皮 烤 猪	Crispy Skin Roasted Pig	每隻	7.25
4. 明 廣 烤 猪	Chef's Special Roasted Pig	每隻	7.25
5. 五 色 鍋 煮 鸭	Pe Pa Duck	每隻	8.25
6. 金 亮 烤 鸭	Golden Roasted Quail	每隻	7.95
7. 皮 古 皇 烤 鸭	Roasted Quail with Soy Sauce	每隻	7.95
8. 幼 雞 沖 豉 醬	Young Chicken with Soy Sauce	每隻	7.25
9. 烤 猪 特 菜	Roasted Pig Special Plate	每隻	8.95
10. 五 味 子 雞	5 Flavors Roasted Quail	每隻	7.25
11. 香 脆 雞 肉	Chicken with Jelly Fish	每隻	7.00
12. 西 山 烤 肉	West Mountain Roasted Beef	每隻	8.95
13. 五 味 牛 肉	Five Flavors Roasted Beef	每隻	7.25
14. 香 条 雞 肉	Five Cracker Chicken	每隻	7.25
15. 烤 猪 肋	Grilled BBQ Ribs	每隻	7.25

Steamed or Simmered Specials 炖品類			
1 蒸鮑燒鰯翅 Shark's Fin Abalone & Vegetables	9.50	18 蒸油芥蘭 Chinese Broccoli with Oyster Sauce	6.75
2 花旗參燒鴨 Chicken Simmered with Ginseng	7.95	19 蒸油扒雙冬 Duck Mushroom with Oyster Sauce	7.85
3 雪耳燒乳鴨 Quail Simmered with White Fungus	8.75	20 上素羅漢羹 Buddha's Delight	7.25
4 海鮮魚翅湯 Seafood Shark's Fin Soup	11.50	21 蒸鮑扒林蔭 Seafood with Vegetables	7.25
5 木棲海鮮豆腐湯 House Special Seafood W/Bean Curd Soup	7.25	22 素炒當日菜 Chinese Vegetables of the Day	7.25
6 本樓雙福鍋 House Special Double Bliss Pot	10.25	23 家常豆腐 Home made Bean Curd (To Fu)	6.75
7 八珍豆腐煲 Eight Treasures To Fu Pot	10.95	24 豆腐蒸魚 To Fu Szechuan Style	6.25
8 粉絲竹筍鍋 Vermicelli Mixed Vegetables Pot	7.95	25 雞板鮮螺肉 Squid with Pepper & Black Bean Sauce	8.50
9 粉絲大蝦鍋 Shrimp & Vermicelli Pot	10.25	26 西芹炒鮮螺肉 Squid with Fresh Celery	7.95
10 北菇鴨掌煲 Duck Feet & Black Mushroom Pot	8.95		
11 雪豆炒蝦球 Prawns with Snow Peas	8.25		
12 雪豆炒帶子 Scallop with Snow Peas	9.50		
13 鐵板燒汁帶子 Scallop with Black Bean Sauce	10.25		
14 鐵板黑椒牛排 Sizzling Black Peppercom Steak	10.50		
15 中式牛排 Steak Chinese Style	9.75		
16 京都肉排骨 King Doh Pork Chop	7.95		
17 板鹽肉排骨 Salted Pepper Pork Chop	7.95		

Noodles or Rice Noodles in Soup 粉 麵 類			
Seafood Special 海 鮮 類			
1 鲜虾云吞麵 Fresh Shrimp Wonton Noodles	3.25	1 三鸟炒三料 Triple Bird's Nest Delight	10.25
2 鲜虾云吞汤 Fresh Shrimp Wonton Soup	3.50	2 三鸟炒双皮 Double Bird's Nest Delight	10.50
3 人悦云吞麵 Won Ton Noodles with BBQ Pork	3.50	3 玉兰炒饭团 Flower Prawns with Broccoli	9.75
4 文凤云吞麵 Won Ton Noodles with Roasted Duck	3.95	4 玉兰炒带子 Flower Scallops with Broccoli	9.75
5 水饺 鲜虾 Dumplings & Shrimp	3.50	5 油泡鲜虾球 Bubble Fried Prawns	11.95
6 水饺 虾 Dumplings & Shrimp	3.50	6 油泡鲜贝球 Bubble Fried Scallops	11.95
7 鸭 腊 腊 Noodles with Roasted Duck	3.90	7 香酥椒盐虾 Shrimp with Salted Pepper	11.25
		8 香蒜炒大虾 Prawns with Onion & Garlic Sauce	11.25
		9 烧冬瓜扣海参 Sea Cucumber Pot	10.50
		10 清蒸海参上料 Steamed Whole Fish	
Braised Noodles 燙 麵 類			
8 牛肉 拌 麵 Braised Noodles with Beef Steak	4.95		
9 火鸡 拌 麵 Braised Noodles with Roasted Duck	5.25		
10 咖喱 拌 麵 Braised Noodles with Wonton	4.95		
11 水饺 拌 麵 Braised Noodles with Dumplings	4.95		
12 特元 拌 麵 Braised Noodles with Vegetables	4.25		

Chow Mein or Chow Fun (Hong Kong Style)			
炒 粉 麵 類			
13 千 肉 炒 麵	Beef Chow Mein	7.25	1 人 份
14 肉 碎 炒 麵	Shredded Pork Chow Mein	6.95	2 人 份
15 千 肉 炒 麵	Beef Stir Chow Mein	7.50	3 人 份
16 果 球 炒 麵	Stump Chow Mein	8.75	4 人 份
17 海 鮮 炒 麵	Sea Food Chow Mein	9.25	5 白 切 肉
18 千 炒 千 河	Chow Fun with Beef	7.25	6 牛 脆
19 皇 滑 炒 麵	Spicy Thin Rice Noodles (Singapore Style)	7.25	7 官 保 酱
20 沙 茄 千 肉 炒 麵	Chow Fun with Cali Beef	7.25	8 蔬 菜
			9 芥 菜
			10 蔬 菜
			11 青 椒 牛
			12 滑 茄 牛
			13 雞 菓 牛
			14 雞 香 牛
			15 鴨 牛
			16 酸 香 牛
			17 雙 雙 牛

Luncheon Menu			
午 餐			
1 人 份	1/2	飯	Bar B Q Pork & Chicken on Rice
2 人 份	1/2	飯	Soy Sauce Chicken on Rice
3 人 份	1/2	飯	Roasted Duck on Rice
4 人 份	1/2	飯	Bar B Q Pork on Rice
5 白 切 肉	1/2	飯	Steamed White Chicken on Rice
6 牛 脆	1/2	飯	Beef Stew on Rice
7 官 保 酱	1/2	飯	Kung Pao Shrimp
8 蔬 菜	1/2	飯	Stump with Mixed Vegetables
9 芥 菜	1/2	牛	Broccoli Beef
10 蔬 菜	1/2	牛	Beef with Mixed Vegetables
11 青 椒 牛	1/2	牛	Green Pepper Beef
12 滑 茄 牛	1/2	牛	Moo Goo Gai Pan
13 雞 菓 牛	1/2	牛	Chicken with Cashew Nuts
14 雞 香 牛	1/2	牛	Chicken with Garlic Sauce
15 鴨 牛	1/2	牛	Sweet & Sour Chicken
16 酸 香 牛	1/2	牛	Steeded Pork with Garlic Sauce
17 雙 雙 牛	1/2	牛	Two Cooked Pork

Congee (Rice Soup)
粥類

1 鹽蛋 千 牛 肉 鮑 Preserved Egg & Beef	3.00
2 生 猪 千 肉 鮑 Thin Sliced Beef	2.80
3 生 猪 肉 片 鮑 Sliced Pork Fish	3.20
4 本 標 及 寶 利 House Special Pork Gelat	1.50
5 鮑 肉 蛋 片 鮑 Sliced Abalone & Chicken	4.50
6 鮑 蛋 肉 内 鮑 Preserved Egg & Pork	3.00
7 鮑 肉 蛋 片 鮑 Sliced Fish & Pork Liver	3.20
8 鮑 肉 蛋 片 鮑 Sliced Fish & Preserved Egg	3.20
9 9.	1.00





尚悦 Royal
STAR

No. of Guests	Table No.
Date	Server No.

Baked Dim Sum

- | | | |
|--------------------------|---------------------------------------------------------------------|--------|
| 1. Sesame Shrimp Roll | 黄金香麻炸蝦卷
Rice Papers Wrapped Shrimp Roll With Toasted Sesame | \$5.50 |
| 2. Vegetable Spring Roll | 蔬菜炸春卷
Crisp Fried With Fresh Vegetable | \$3.00 |
| 3. Pot Sticker | 上海煎餃
Pan Seared Meat Dumpling | \$4.00 |
| 4. Golden Chive Cake | 香煎百花韭菜鬆
Pan Toasted Dumpling Filled With Shrimp Mousse And Chive | \$4.00 |
| 5. Cantonese Tulip Cake | 廣式蓮花酥
Pan toasted tulip and Chinese sausage cake | \$3.00 |
| 6. BBQ Pork Pastry | 蜜味叉燒酥
Flaky Pastry With BBQ Pork Filling | \$3.00 |
| 7. Mini Seafood Pie | 芝士海鮮酥
Flaky Pastry With Creamy Shrimp And Mushroom Filling | \$3.00 |
| 8. Crunchy Taro Tart | 蜂巢荔浦芋角
Crispy fried with seafood filling | \$3.00 |

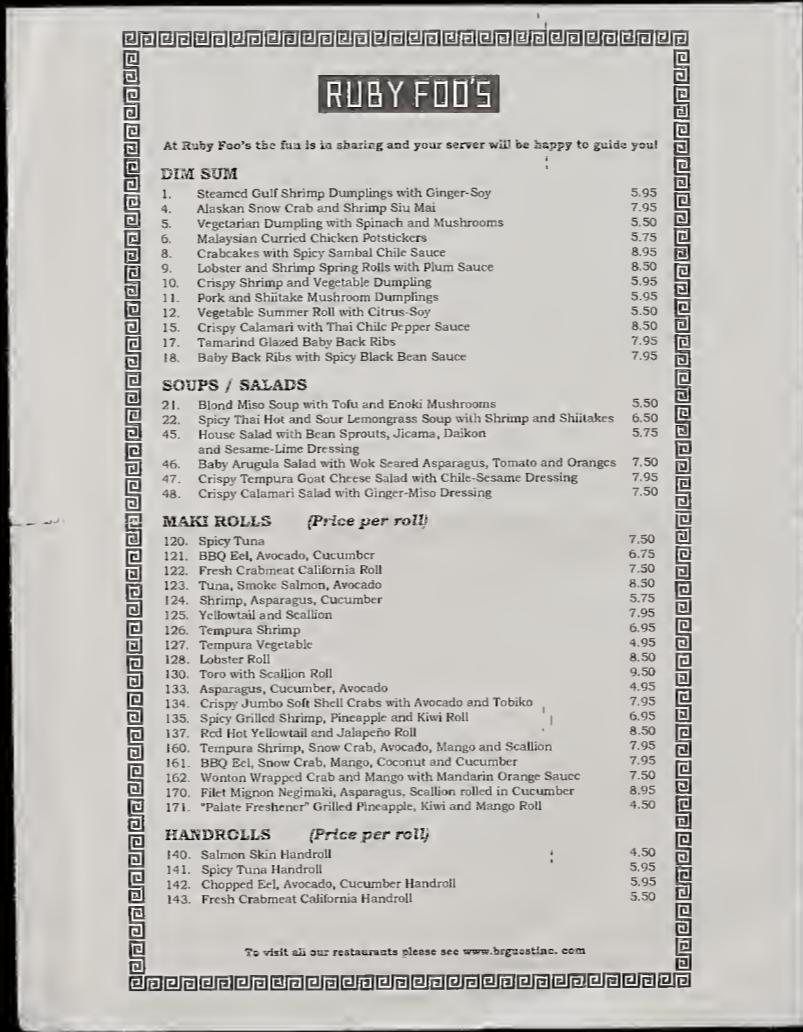
Dessert Dim Sum

- | | | |
|--------------------------------|---------------------------------------------------------------------------------------|--------|
| 9. Windmill Tart | 荷蘭風琴酥
Light Puff Pastry Shell Stuffed With Pineapple Paste | \$3.00 |
| 10. Mini Mocha Pie | 咖啡豆沙酥餅
Golden Flaky Crust With Chef's Special Mocha Cream Filling And Black Sesame | \$4.00 |
| 11. Jen Douy | 潤豆沙
Deep Fried Sesame Sweet Rice Ball With Light Lotus Seed Paste | \$3.00 |
| 12. Chilled Pudding Of The Day | 精選布甸
Please ask for today's selection. | \$4.00 |

Royal Star at The Vocation - The New Generation of Traditional Chinese Cuisine

Royal STAR		
Steamed Dim Sum		
13. Top Soup Dumpling	高湯魚翅灌湯餃	\$5.50
Savory Meat Dumpling In Shark Fin Chicken Broth		
14. Hai-Gow	晶瑩鮮蝦餃	\$3.00
Crescent Shaped, Translucent Mini Shrimp Dumpling		
15. Siu-Mai	北菇粒燒賣	\$3.00
Open-Faced Dumpling Stuffed With Shrimp, Meat And Mushrooms		
16. Royal Scallop Dumpling	龍皇帶子餃	\$4.00
Shrimp Stuffed Dumpling Topped With Whole Scallop		
17. Spinach Dumpling	鳳凰菠菜餃	\$3.00
With Chicken And Fresh Spinach		
18. Fun-Guo	家鄉蒸粉果	\$3.00
Steamed dumpling with shrimp water chestnut, Carrot and cilantro stuffing		
19. Shanghai Mini Dumpling	上海小籠包	\$3.00
Traditional Meat Filling		
20. Chia Shiu Bao	蜜汁叉燒包	\$3.00
Cantonese BBQ Pork Bun		
21. Red Dumpling	京川紅油水餃	\$4.00
Szechuan Style Spicy Meat Dumpling		
22. Stuffed Lotus Leaf	迷你珍珠雞	\$4.00
Glutinous Rice With Diced BBQ Pork, Chicken And Mushroom		
23. Steamed Riblet	豉椒蒸排骨	\$3.00
With Black Bean And Chili Sauce		
24. Braised Chicken Feet	豉味蒸鳳爪	\$3.00
Traditional Tea House Recipe		
25. Beef Ball	鮮竹牛肉球	\$3.00
With Cilantro And Sun Dried Tofu Skin		
26. Medley Of Rice Noodles	尚悅膳粉皇	\$8.75
Shrimp, Beef, BBQ Pork And Chicken Mushroom		

Royal Star at The Venetian - The New Generation of Traditional Chinese Cuisine



RUBY FOO'S

At Ruby Foo's the fun is in sharing and your server will be happy to guide you!

DIM SUM

1. Steamed Gulf Shrimp Dumplings with Ginger-Soy	5.95
4. Alaskan Snow Crab and Shrimp Siu Mai	7.95
5. Vegetarian Dumpling with Spinach and Mushrooms	5.95
6. Malaysian Curried Chicken Potstickers	5.75
8. Crabcakes with Spicy Sambal Chile Sauce	8.95
9. Lobster and Shrimp Spring Rolls with Plum Sauce	8.50
10. Crispy Shrimp and Vegetable Dumpling	5.95
11. Pork and Shiitake Mushroom Dumplings	5.95
12. Vegetable Summer Roll with Citrus-Soy	5.50
15. Crispy Calamari with Thai Chile Pepper Sauce	8.50
17. Tamarind Glazed Baby Back Ribs	7.95
18. Baby Back Ribs with Spicy Black Bean Sauce	7.95

SOUPS / SALADS

21. Blond Miso Soup with Tofu and Enoki Mushrooms	5.50
22. Spicy Tom Yum and Sour Lemongrass Soup with Shrimp and Shiitakes	6.50
45. House Salad with Bean Sprouts, Jicama, Daikon and Sesame-Lime Dressing	5.75
46. Baby Arugula Salad with Wok Seared Asparagus, Tomato and Oranges	7.50
47. Crispy Tempura Goat Cheese Salad with Chile-Sesame Dressing	7.95
48. Crispy Calamari Salad with Ginger-Miso Dressing	7.50

MAKI ROLLS (Price per roll)

120. Spicy Tuna	7.50
121. BBQ Eel, Avocado, Cucumber	6.75
122. Fresh Crabmeat California Roll	7.50
123. Tuna, Smoke Salmon, Avocado	8.50
124. Shrimp, Asparagus, Cucumber	5.75
125. Yellowtail and Scallion	7.95
126. Tempura Shrimp	6.95
127. Tempura Vegetable	4.95
128. Spicy Tuna Roll	8.50
130. Toro with Scallion Roll	9.50
133. Asparagus, Cucumber, Avocado	4.95
134. Crispy Jumbo Soft Shell Crabs with Avocado and Tobiko	7.95
135. Spicy Grilled Shrimp, Pineapple and Kiwi Roll	6.95
137. Red Hot Yellowtail and Jalapeño Roll	8.50
160. Tempura Shrimp, Snow Crab, Avocado, Mango and Scallion	7.95
161. BBQ Eel, Snow Crab, Mango, Coconut and Cucumber	7.95
162. Wonton Wrapped Crab and Mango with Mandarin Orange Sauce	7.50
170. Filet Mignon Negimaki, Asparagus, Scallion rolled in Cucumber	8.95
171. "Palate Freshener" Grilled Pineapple, Kiwi and Mango Roll	4.50

HANDROLLS (Price per roll)

140. Salmon Skin Handroll	4.50
141. Spicy Tuna Handroll	5.95
142. Chopped Eel, Avocado, Cucumber Handroll	5.95
143. Fresh Crabmeat California Handroll	5.50

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SUSHI / SASHIMI <i>(Price per piece)</i>			
70. Tuna	3.25	79. Fluke	2.95
71. Toro	6.50	80. Jumbo Clam	4.00
72. Yellowtail	3.75	85. Snow Crab	3.25
74. BBQ Eel	2.95	87. Octopus	2.50
75. Mackerel	3.50	88. Surf Clams	3.50
76. Atlantic Salmon	2.95	91. Salmon Roe	2.95
77. Smoked Salmon	2.95	96. Tamago	1.75
78. Shrimp	2.95	97. Tobiko	2.75
SUSHI PLATTERS			
150. White Belt		21.95	
1 pc. each of Tuna, Shrimp, BBQ Eel Sushi and 1 pc. Crabmeat California Roll - Wonton Wrapped Crab and Mango Roll			
152. Brown Belt		19.95	
1 pc. each of Tuna Sushi, Yellowtail Sushi, and Fluke Sushi and 1 each Spicy Tuna Roll - Eel, Avocado, Cucumber Roll			
153. Black Belt		22.95	
1 pc. each of Tuna, Atlantic Salmon and Fluke Sushi, 1 each of Yellowtail and Scallion Roll - BBQ Eel, Snow Crab, Mango, Coconut and Cucumber Roll			
154. Seafood Maki Platter		21.95	
1 each Lobster Roll - Fresh Crabmeat California Roll - Spicy Grilled Shrimp, Pineapple and Kiwi Roll			
155. Maki Roll Sampler		25.95	
1 each of Spicy Tuna Roll - Fresh Crabmeat California Roll - Yellowtail and Scallion Roll - Eel, Avocado and Cucumber Roll			
157. Sushi / Maki Deluxe		34.95	
2 pcs. each Tuna and Yellowtail Sushi, 1 pc. each of BBQ Eel, Atlantic Salmon and Fluke Sushi and 1 each Spicy Tuna Roll - Shrimp, Snow Crab, Avocado, Mango and Scallion Roll			
158. Baby Foo's Party Platter		54.00	
3 pcs. each of Tuna, Yellowtail and Atlantic Salmon Sushi and 1 each Spicy Tuna Roll - Fresh Crabmeat California Roll - BBQ Eel, Snow Crab, Mango, Coconut and Cucumber Roll - Tempura Shrimp, Snow Crab, Avocado, Mango and Scallion Roll			
MAIN PLATES			
50. Green Curry Chicken with Thai Eggplant and Asparagus	12.50		
51. Grilled Free Range Chicken Teriyaki with Wok Asian Snow Peas	12.95		
55. 7-Flavor Beef with Ginger Mashed Potatoes and Chile-Lime Salsa	22.95		
56. Crispy Duck with Stuffed Scallion Pancake and Pineapple-Hoisin Sauce	19.95		
58. Jumbo Shrimp Chow Fun Noodles with Chinese Vegetables	18.95		
59. Wasabi Crusted Salmon with Black Sticky Rice and Red Curry Sauce	16.95		
60. Miso Glazed Black Cod with Shanghai Bok Choy	16.95		
61. Sake Stirfry Beef with Scallions and Cashews	18.95		
62. Sesame Crusted Tuna w/Wok Seared Spinach & Shiitake Mushrooms	18.95		
63. Wok Seared Wasabi Pork with Stirfry Vegetables & Black Bean Sauce	17.95		
64. 3-Flavor Crispy Whole Fish	24.95		
65. Pad Thai with Shrimp and Chicken	12.95		
67. Pan Fried Noodles with Chicken and Chinese Broccoli	11.95		
68. Vegetarian Stirfry with Asian Vegetables and Tofu	10.95		
SIDE DISHES			
33. Chicken-Pineapple Fried Rice with Roasted Cashews	7.95		
34. Vegetarian Fried Rice w/ Enoki, Oyster, and Shiitake Mushrooms	6.95		
41. Chinese Eggplant with Thai Basil	3.95		
42. Edamame with Sea Salt	4.95		

* 18% Gratuity will be added to Parties of 6 or more

金寶石酒樓 Ruby King Restaurant
定座電話: 3-626480 3-331022

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3-331022

金寶石酒樓 Ruby King Restaurant

鴻運乳猪拼盆
蜜蠟百花燙丸
七彩炒蠶絲
菊花太史蠶羹
瑤柱蠶汁扒苔苗
清蒸雙喜銀鑄
枝竹炆草羊
金牌益燭鵝
生炒鴨掌
乾荷燒銀耳

[祇限晚飯小菜屬用，屬房加收壹百元]

特價菜譜 取價特廉 如用信用咭付賬 斷收3%手續費

金風送爽、進補合時
超值滋補大史蛇宴席

安席散送大生力障兩枝及汽水12枝

〔加-服務費〕 10.89

Running Calligraphy (means quickly written)
8 course dinner in Kwang Chow (17 items)

1. peanuts (meat, pork, hors d' oeuvres)
2. cold dish (fish very artistically done)
3. fish maw and chicken soup (ingredients cut into small lumps and chinese cucumbers, shrimp,)mushrooms
4. fried chicken
5. steamed fish and/or fowl duck, pheasant)
6. fried frogs
7. mushrooms with dove
8. chives with fish balls and bamboo shoots
9. quail eggs and fungus (mushroom)
10. fried wheat noodles with slice of pigeon
11. cake and pastries, 4 kinds very decorative
(some hand-filled, some deep-fried filled with shredded chicken)
12. pears and bananas - little ones
13. cucumber soup made with milk ladled from a large cucumber or watermelon
14. bamboo shoots
15. white rice with egg and vegetables
16. fried shrimp - deep-fried with egg
17. hot custard - deep-fried and filled with meat

All above served with tea and Cassia blossom wine

SAINT'S ALP' BISTRO HOUSE		A 42433	
		Dine-in Form	
Tea & Milk Teas	Hot	Cold	
1. Plain Milk Tea	1.50	1.75	1.75
2. Green Milk Tea (B)	1.50	1.75	1.75
3. Black Tea	1.50	1.75	1.75
4. Chrysanthemum	1.50	1.75	1.75
5. Cucumber & Honey (B)	2.00	2.15	2.15
6. Peach Milk Tea (B)	2.00	2.15	2.15
7. Almond Milk Tea (B)	2.00	2.15	2.15
8. Lychee Milk Tea (B)	2.00	2.15	2.15
9. Taro Milk Tea (B)	2.00	2.15	2.15
10. Mango Milk Tea (B)	2.00	2.15	2.15
11. Orange Milk Tea (B)	2.00	2.15	2.15
12. Lemon Milk Tea (B)	2.00	2.15	2.15
Jasmine Green Tea	Hot	Cold	
13. Plain	1.20	1.40	1.40
14. Passion Fruit	1.40	1.60	1.60
15. Lychee	1.40	1.60	1.60
16. Honey	1.40	1.60	1.60
17. Cucumber	1.40	1.60	1.60
18. Mango	1.40	1.60	1.60
Black Tea	Hot	Cold	
19. Plain	1.20	1.35	1.35
20. Milk Tea	1.20	1.35	1.35
21. Passion Fruit	1.40	1.55	1.55
22. Lychee	1.40	1.55	1.55
23. Honey	1.40	1.55	1.55
24. Cucumber	1.40	1.55	1.55
25. Mango	1.40	1.55	1.55
Oolong Tea	Hot	Cold	
26. Anti Radiation (Oolong)	1.50	1.75	1.75
27. Dragon Pearl Tea	1.50	1.75	1.75
Milkshake	Hot	Cold	
28. Milky Way	2.70	3.10	3.10
29. Caramel	2.70	3.10	3.10
30. Choco	2.70	3.10	3.10
31. Honey	2.70	3.10	3.10
32. Honey Oat Milk	2.70	3.10	3.10
Green Barley	Cold		
33. Green Barley Milk	1.20		
34. Green Barley Honey	1.20		
35. Milk Shake	1.20		
36. Lemon Honey & Barley	1.20		
Specials & Specials	Hot	Cold	
37. Peppered Beef (B)	—	1.00	1.00
38. Orange Leafy Salad	2.95	3.30	3.30
39. Tomato & Avocado	2.95	3.30	3.30
40. Fish Fillet	—	2.40	2.40
41. Jumbo Special	—	2.40	2.40
42. Lemon Special	—	2.40	2.40
43. C. C. Special	1.90	2.40	2.40
44. Honey & Honey C. C. (B)	1.90	2.40	2.40
45. Lychee Special	1.90	2.40	2.40
46. Lemon Special	1.90	2.40	2.40
47. Hotdog Special	1.90	2.40	2.40
48. C. C. Special	1.90	2.40	2.40
49. Lemon C. C. Special	1.90	2.40	2.40
50. Lemon C. C. Special (B)	1.90	2.40	2.40
Agar-Agar	Hot	Cold	
51. Agar-Agar (B)	—	1.20	1.20
52. Matcha Agar	1.20	1.50	1.50
53. Matcha Agar (B)	—	1.20	1.20
54. Matcha Agar (B) w/ Agar	—	1.20	1.20
55. Matcha Agar (B) w/ Agar (B)	—	1.20	1.20
56. Matcha Agar (B) w/ Agar (B) (B)	—	1.20	1.20
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111. Matcha Agar (B) w/ Agar (B)	—	1.20	1.20
112. Matcha Agar (B) w/ Agar (B)	—</td		

Scooter's

GULF FRWY @ MONROE
947-9017

HOMEMADE CHILI

Scooter's Own "Red Eye"	2.65
"Red Eye" w/Beans	2.65
"Red Eye" Pie (chili, cheese, onions & chips)	2.75

BURGERS (.6 lb meat)

Hamburger (mustard, lettuce, tomato, onions & pickles)	2.85
Hamburger w/cheese	2.95
Our Own Chili Burger (Hamburger w/rd/eye)	2.95
Scooter's "360" (chili cheese & sauteed onions)	2.95
Scooter's Deal (everything but the works, mustard, lettuce, tomato, onions, pickles, chili & cheese)	3.25
Non Bun Burger (meat, sauce, tomato & cheese)	2.75
B.B.Q Burger (meat, cheese & B.B.Q sauce)	2.95

HOMEMADE FRIES .95 **ONION RINGS .95**

TACOS

Scooter's Special Soft Tacos (Bun with stuffed with chili, cheese & lettuce)	2.75
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T-BONE DINNER

14 oz. T-Bone (fries, salad bar, soups)	8.95
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SALAD BAR 2.50 **SOUP KETTLE 1.75** - - - - - 3.25

Tostados & Hot Sauce .95

STRAWBERRY FROZEN DAQUILA 1.85

FROZEN MARGARITA 1.85

HOMEMADE SANGRIA .95

FROSTED MUG of BEER .95





LARGE PLATES	
芙蓉雞片	<i>Velvet Chicken Asparagus</i> "Cloud fluffy" tender of chicken wok-stirred with cassia flower essence and sprinkle of cured ham \$11.00
百合雞腿	<i>Chicken "Lily"</i> Tender, sliced breast of chicken cooked with fresh sweet lily bulbs in a fermented black bean sauce \$12.00
桂酒魚片	"Zhao Lieu" Sliced Fish Pillows Tender sliced fillet of cod cooked in rice sherry with "yinyang," black and silver tree ears \$13.00
干燒明蝦	<i>Red Chili Prawns</i> Whole prawns cooked in spicy sesame fermented red bean chili sauce \$14.00
龍井蝦仁	"Dragonwell" Shrimp Delicately sauced white shrimp with green tea leaves and essence, served with traditional tea vinegar dip \$14.00
金錢桂圓	"Three Coins in a Fountain" Medallions of wok-seared sea scallops with yellow and green zucchini in a Sa te sauce, a tick barbecue like sauce created by famed Ming Dynasty chef, Tia Chieu \$16.00
蟹黃豆腐	<i>Tofu Crab Roe</i> Fresh, silken bean curd simmered with fresh blue crab roe \$11.00
香煎帶魚	<i>Fish on a "Fine"</i> Filet of whole fish shaped like a grape bunch served in our red wine and soya reduction garnished with vine and red grape \$16.00
20 龍蝦	<i>Old Shanghai Lobster Trap</i> Whole lobster chunks steamed and glazed in a spicy XO conpoy brandy sauce laced with fresh soy beans \$18.00
金銀魚翅	<i>Superior Shark's Fin & "Emperor's Threads"</i> Superior grade shark's fin sauced with tender hand picked white sprouts, julienne of chicken breast, and slices of cured Yunnan ham \$14.00
黑椒牛柳	<i>Black Pepper Steak "Kow"</i> Tender slices of steak cooked with fresh brown butter and oyster mushrooms in a coarse black pepper sauce \$18.00
銀芽獅子頭	"The Lion King" Giant fluffy pork, and tofu meat balls "lion's heads" and slow-cooked with cellophane noodle "mane" with bok choy in a slow-simmered brown sauce \$15.00
陳皮牛肉	<i>Tangerine Beef with Celery Hearts</i> Sliced tender beef seasoned with dry tangerine peels, star anise, and Szechuan peppercorns wok-tossed with celery hearts \$13.00
東方牛柳	<i>Five Spice Rack of Lamb</i> Five spice marinated, grilled lamb chops with braised whole chestnuts \$18.00
蜜汁火腿	<i>Yenan Ham and Lotus Root</i> Chinese style ham combined with lotus root medallions and stuffed with sweet rice in Osmanthus flower "swallow" honey \$17.00
香芋雙味	<i>Garlic Chive and Double Pork & Bean Threads</i> Lean pork threads wok-stirred with garlic chives and pressed five spice bean cake threads \$13.00
垂楊圓詩	"Wu Zi" Braised Pork Shank Whole pork shank braised in rich soya, star anise, cloves, cinnamon and alum served with sugar pea shoots \$19.00
錦江烤鴨	"Jin Jiang" Peking Duck Famous recipe roast Peking duck served crispy skinned with cucumber, scallion flower and plum-hoisin sauce in paper thin crepes \$21.00
FRESH WHOLE FISH SELECTIONS	
松鼠全魚	<i>Whole "Squirrel" Filet Fish</i> Squirrel shaped boned whole fish in piquant sweet & sour glaze with cubed black mushrooms, yellow square radish \$15.00
大蔥鮑魚	<i>Wok Roasted Catfish</i> Wok-roasted whole catfish braised with black mushrooms, young shoots, whole toasted garlic in classic Chinese brown sauce served whole or fillet tableside \$25.00
清蒸鮮魚	<i>Traditional Steamed Whole Fish</i> Pressure-steamed whole fish with sweet young ginger and scallion served whole or fillet tableside \$25.00
ADVANCED ORDER SELECTIONS	
八寶荷葉雞	"Peace & Reunion" Chicken Whole-roast chicken stuffed with "eight treasures," wrapped in lotus leaves, steamed and carved tableside \$24.00
原盅佛跳牆	"Buddha Jumps Over the Wall" A "Chiu Chow" special occasion dish of braised sun-dried abalone, shark's fin, preserved scallops, oysters, and black bone chicken, slow-steamed in lotus leaves with superior double-boiled broth in an earthen wine jug \$75 PER PERSON
蒙古大鍋	<i>Genghis Khan's Fire Pot</i> Mongolian hot pot with tableside service or rare cuts of meat, fish, game, and fresh vegetables with spiced condiments in a self-seasoned broth A.Q.

* ASK TO SEE OUR DIM SUM, LIGHT CONTINENTAL-ASIAN FARE, AND DESSERT MENUS

SHANGHAI





Our Chef's Recommendation

特別推介

廚師精選



魚翅湯紅乳酪
Shark's fin with Cream



抬菜蝦肉生菜包
Clam & Lettuce Bread



濃情咖啡排骨
Coffee Chop



隨便亂炒
Fried assorted Meat & Vegetable



茶香青蛙王子
Frog with Tea



白雪公主
Snow Princess

國師
精選
特別推介

Our Chef's Recommendation



臺式三杯農場鷄 元/例
Three cup farm Chicken in Taiwan style



羅漢腐皮卷拼蝦油燶 元/例
Arhat Bean curd sheet Roll & Soy Shrimp



七彩撈起豬肚尖 元/例
Stewed Stomach with Chili



鹽燒素三寶 元/例
Roasted white put & Bean curd & Bamboo shoot

臺灣古味鹹豬肉 元/例
Salt Pork in Taiwan style



碧筍卷拼蛋黃魚餅 元/例
Asparagus Roll & Corn Cuttlefish Cake



鵝紅沙律天鵝 元/例
Swan Salad



老嫩鴨仔炆鴨 元/例
Braised Duck with Potato

肉濃茄子 元/例
Braised Eggplant with Meat sauce

蒜片黑椒炒牛柳粒 元/例
Fried minced Beef with Black pepper & slice Garlic

風味荷香牛腩片 元/例
Fried Beef with Mushroom & Lotus leaves

國師
精選
特別推介

Our Chef's Recommendation

Our Chef's Recommendation

廚師精選 特別推介

三色炒魚翅
Fried Shark's fin with Three color



麥百大蝦羹 \$12.80 元例
Prawn with Oatmeal

順德拆魚羹 \$12.80 元例
Soup with Fish in Shunde style

人參肉做
Ginseng & Bouilli

元例

銀紙蒸鷄
Steamed Chicken
with Tinfoil

元例

冰鎮芥蘭片
Cold slice Cabbage mustard

元例

川味水煮魚
Poached Fish with Chili
in Sichuan style

元例



Our Chef's Recommendation

廚師精選 特別推介

Chuichow Speakeasies
潮州私房菜

Our Chef's Recommendation

泰式香芒鮑魚 \$16.80 元例
Japanese silver bream with Mango in Thailand style

涼瓜蝦仁煎蛋角 \$12.80 元例
Deep fried Egg with Bitter-melon & Shrimp

求其炒是但 \$元例
Fried assorted Meat & Vegetable

普寧炸豆腐 \$元例
Oil fried Bean curd in Puning style

岐竹銀杏豬肚羹 \$元例
Stewed Stomach with Gingko seed & Fuzhu

金華炒螺片 \$12.80 元例
Fried Whelks tops with Ham

普寧豆豉乳鸽 \$元只
Pigeon with Puning salt black bean

鮑魚胡椒煮魚鳔 \$12.80 元例
Stewed Swimming bladder with Pepper & Pickles

涼瓜黃豆排骨羹 \$9.80 元例
Stewed Chop with Bitter-melon & Soybean

潮式鹽焗煮蟹 \$22.80 元只
Boiled Crab in Chuichow style

羅漢金鳳鵝 \$8.80 元例
Pumpkin Cheese in Chuichow style

厨師精選 特別推介

本酒樓有謝絕服務項目的權利，並且不負責任何貴重物品之遺失；我們
接受現金及一般信用卡，恕不接受私人支票及旅行支票。
多謝合作！

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AND WE ARE
NOT RESPONSIBLE FOR ANY LOST OR STOLEN PERSONAL BELONGING.
WE DO NOT ACCEPT PERSONAL CHECK OR TRAVELLER'S CHECK.
THANK YOU!

敬告顧客

本酒樓所有餐具種類繁多，部份菜式圖片可能與實物有所相異，所有出
品均以實際烹制為准。

Note: Many tableware are used in our restaurant. Parts of the
cuisine in this menu are probably not the same as the photos
they shown. We regard the substantiality as the standard one.

本菜譜之擁有權為順峰飲食有限公司所有，每部價值美金伍拾元整，
貴客如欲取走留念，請與服務員聯系。

This menu is owned by Shun Feng Catering Co.,Ltd. Each costs
50.00 U.S.Dollar If you need to accept it as a souvenir,
please contact with our staff.

敬告各位顧客：如閣下自携帶酒水，每支加收十元服務費。
CORKAGE CHARGE \$10 FOR EACH TABLE.
酒席及VIP貴賓房另加收15%服務費。
BANQUET & VIP ROOM IS SUBJECTED TO 15%SERVICE CHARGE.



SHUN LEE





SINGAPORE TRADITIONAL CHINESE CUISINE		
APPETIZERS	SOUPS	BEEF ENTREES
Assortment Tray with 2 fried shrimps, 2 egg rolls, 2 cheese wontons, 2 fried wontons & 2 chicken wings \$6.95	Bean Curd Vegetable \$2.95	*Szechuan Beef \$8.95
Egg Rolls (2) \$3.95	Chicken Noodle \$2.95	Mongolian Beef \$8.95
Fried Wontons (8) \$3.95	Egg Drop \$2.95	*Beef Pepper Steak \$8.95
Fried Cheese Wontons (8) \$3.95	Sweet & Sour \$2.95	*Beef with Hot Garlic Sauce \$8.95
Fried Shrimps (4) \$4.95	Wonton \$2.95	Beef with Tomato Sauce \$8.95
Sweet & Sour Wontons (8) \$3.95	Beef \$6.95	*Beef with Mixed Vegetable \$8.95
Chicken Wings (8) \$3.95	Chicken \$6.95	Beef with Cashew Nut \$8.95
Fried Dumplings (6) \$3.95	Roast Pork \$6.95	Beef with Ginger Scallion \$8.95
CHOW MEIN	Shrimp \$7.95	*Mandarin Beef \$8.95
Chicken \$5.95	Vegetable \$6.95	
Mushroom \$5.95		
Roast Pork \$5.95		
Shrimp \$7.95		
Vegetable \$5.95		
SWEET & SOUR		
Chicken \$6.95		
Pork \$6.95		
Shrimp (10) \$7.95		
EGG FOO YOUNG		
Beef \$5.95		
Chicken \$5.95		
House Egg Foo Young \$6.95		
Mushroom \$5.95		
Roast Pork \$5.95		
Shrimp \$5.95		
LO MEIN		
Beef \$6.95		
Chicken \$6.95		
House Lo Mein \$7.95		
Mushroom \$6.95		
Roast Pork \$6.95		
Shrimp \$7.95		
Vegetable \$6.95		
FRIED RICE		
Beef \$5.95		
Chicken \$5.95		
House Special Fried Rice \$7.95		
Mushroom \$5.95		
Roast Pork \$5.95		
Shrimp \$7.95		
Vegetable \$5.95		
PORK ENTREES		
*Sesame Pork \$8.95		
*Pork with Hot Pepper & Black Bean \$8.95		
*Szechuan Pork \$8.95		
Moo Shu Pork \$8.95		
Barbecue Pork with Pea Pod \$8.95		
Double Sautéed Slice Pork \$8.95		
		*Spicy Oishes
VEGETARIAN ENTREES	SEA FOOD ENTREES	DRINKS
Szechuan Vegetarian \$6.95	Sea Food Wok Bar \$11.95	Coca Cola \$1.25
Mixed Vegetable \$6.95	Scallops and Shrimp with Broccoli \$11.95	Diet Coke \$1.25
Jalibean Curd \$7.95	*House Special Two \$10.95	Sprite \$1.25
Mushroom with Fried Bean Curd \$6.95	Flavor Chicken \$9.95	Minute Maid Orange Juice \$1.25
Moo Shu Vegetable \$7.95	Black Bean \$10.95	Mello Yellow \$1.25
	Sizzling Scallops \$10.95	Orange Juice \$1.50
	Spicy Scallops \$10.95	Apple Juice \$1.50
		Milk \$1.25
		Ice Tea \$1.25
		Hot Tea \$1.00
		Coffee \$1.50

SINGAPORE STARTERS

SINGAPORE PLATTER Consists of 2 Singapore egg rolls, 2 satay chicken, 4 fried dumplings, shrimp crackers & grilled pork chops served over a bed of lettuce and spicy cold salad. \$10.95	GRILLED SPICY PORK CHOPS Pork chops seasoned with lemon grass, kaffir leaves, and garlic. \$10.95	SATAY CHICKEN 8 charbroiled chicken pieces on skewers, and served with spicy peanut sauce. \$8.95
GRILLED SPICY BEEF SHORT RIBS Short ribs seasoned with lemon grass, kaffir leaves, and garlic. \$14.95	SPICY CALAMARI Lightly battered, fried, and flavored with the spices of Malaysia and a dash of the Caribbean. \$9.95	

SINGAPORE RENDANG & CURRY

RENDANG TERLAKI Beef strips with tomatoes, onions, carrots and peppers cooked in a rendang sauce. \$10.95	CAPTAIN'S CURRY 27 spices are used in this dish! The subtle flavors linger in your tongue long after your meal is over. Food critics of the Twin Cities rave over this dish. \$10.95	SEAFOOD CURRY Shrimps, scallops, and calamari cooked with peapods, carrots, onions and peppers in a curry sauce with coconut milk. \$14.95
RENDANG STEAK Beef tenderloin chunks in a rendang sauce, garnished with a leaf of lettuce. \$11.95	CURRY CHICKEN OR BEEF Chicken or beef cooked with potatoes, onions in a curry sauce with coconut milk. \$9.95	SAYUR LODEN Mixed vegetables simmered in a mild curry sauce with coconut base. \$7.95
RENOANG NYAM PEAS Chicken pieces in a rendang sauce, garnished with a leaf of lettuce. \$10.95	CURRY PRAWNS Shrimps cooked with pineapple chunks, carrots, onions and peppers in a curry sauce. \$12.95	VEGETARIAN CURRY Mixed vegetables with beancurd simmered in a mild curry sauce with coconut base. \$8.95
RENOANG SOTONG Calamari in a rendang sauce, garnished with a leaf of lettuce. \$10.95	UOANG GULAI MERAH Shrimps cooked with pineapple chunks, tomatoes, carrots, onions, and peppers in a red curry sauce with coconut milk. \$12.95	
RENOANG UOANG Prawns in a rendang sauce, garnished with a leaf of lettuce. \$12.95		

SINGAPORE SPICY SAMBAL

SAMBAL MUSSELS New Zealand green lip mussels stir fried with sambal sauce. \$12.95	SINGAPORE SPICY SCALLOPS Stir fried scallops in a spicy and tangy sauce with a shrimp base. \$12.95	UDANG GORENG MASAK LEMAK Shrimps stir fried with shredded onions and carrots in spicy shrimp coconut sauce. \$12.95
TAUHI GORENG MASAK SAMBAL BELACHAN Fried beancurd stir fried in sambal sauce. \$8.95	SAMBAL SOTONG Stir fried calamari with spicy shrimp sauce garnished with lettuce. \$10.95	SINGAPORE CHILI PRAWNS Large prawns stir fried with carrots and onions in tomato flavored chili sauce with shrimp base. \$12.95
SAMBAL SEAFOOD Shrimps, scallops and calamari stir fried with onions, peapods and carrots in sambal sauce. \$14.95	SINGAPORE TOFU Stir fried beancurd, pork, chicken & prawns with vegetables in a spicy sauce. \$10.95	SAMBAL UDANG GORENG Shrimps stir fried with shredded onions and carrots in spicy shrimp sauce. \$12.95
		Spicy Oysters

SINGAPORE SPICY & TANGY

*SPICY ASSAM DISHES

Stir fried with onions, peapods, and carrots in a spicy/tangy tamarind sauce	\$8.95
with chicken	\$12.95
with prawns	\$12.95
with calamari	\$10.95
with mussels	\$13.95
with seafood (shrimps, scallops and calamari) ..	\$14.95

*ASSAM LEMAK

Assam lemak is a hot, spicy and tangy sauce thickened with coconut cream and served with vegetables and your choice of the following:

with prawns	\$12.95
with chick	\$10.95
with calamari	\$10.95
with seafood (shrimps, scallops and calamari) ..	\$14.95
with tofu	\$9.95
with vegetables only	\$8.95

*MALAYSIAN STYLE TOM YUM SOUP

Onions, pineapple, mushrooms, celery, pepper and carrots cooked in your choice of the following selections, and served in spicy, tangy broth with a shrimp base:

with prawns	\$12.95
with chicken	\$9.95
with seafood (shrimps, scallops and calamari) ..	\$14.95
with tofu	\$8.95
with vegetables	\$8.95

SINGAPORE FRAGRANT & PEPPERY

This menu is augmented with new dishes which are created since the restaurant started 6 years ago.

*SPICY PEPPERY CHICKEN & VEGETARIAN DISHES

Onions, green peppers and carrots stir fried quickly to bring out the flavors and to retain the natural juices of the ingredients	\$10.95
with chicken	\$10.95
with chicken & vegetables	\$10.95
with chicken & eggplant	\$10.95
with eggplant	\$9.95
with vegetables	\$9.95

*SPICY GRILLED SEABASS

Deemed one of the top 10 dishes by the Pioneer Press, it consists of a fillet of Chilean seabass grilled over a banana leaf topped with a spicy sambal sauce, and garnished with vegetables. \$19.95

*SPICY PEPPERY SEAFOOD DISHES

Onions, green peppers and carrots stir fried quickly to bring out the flavors and to retain the natural juices of the ingredients

with prawns	\$14.95
with prawns & vegetables	\$14.95
with prawns & eggplant	\$14.95
with calamari	\$11.95
with seafood (shrimps, scallops and calamari) ..	\$16.95

*SPICY PEPPERY BEEF DISHES

Onions, green peppers and carrots stir fried quickly to bring out the flavors and to retain natural juices.

with beef	\$10.95
with beef & vegetables	\$10.95
With beef & eggplant	\$10.95

SINGAPORE NOODLES & RICE

*MEE GORENG

Spicy stir fried noodles with bean curd, shredded carrots, onions, potatoes, ground peanuts flavored with chili-tomato sauce

\$8.95	
with prawns	\$10.95

*HOKKIEN BEE HONN

Rice vermicelli stir fried with squid and prawns over a light chicken broth. \$8.95

HOKKIEN MEE

Stir fried shrimps and noodles with Kicap manis (sweet soy sauce) over a light chicken broth. \$8.95

NOODLES IN OYSTER SAUCE

Stir fried shrimps and B.B.Q pork with Kicap manis (sweet soy sauce) and oyster sauce served over a bed of hot steamed noodles with bean sprouts

\$7.95	
....	\$7.95

*CURRY MEE

Curry chicken with potatoes served over a bed of hot steamed noodles with bean sprouts

\$7.95	
....	\$7.95

*CURRY LAKSA

Rice noodles with prawns, calamari and beansprouts served in a hot bowl of coconut base curry broth

\$6.95
\$7.95

*SPICY PRAWN NOODLE SOUP

Noodles with prawns, B.B.Q pork and beansprouts served in a bowl of shrimp broth that is so spicy hot that it may sting the lips

\$7.95

*KWAY TEOW GORENG

Spicy stir fried noodles with bean curd, shredded carrots, onions, potatoes, ground peanuts flavored with chili-tomato sauce

\$8.95	
with prawns	\$10.95

*SINGAPORE RICE NOODLE

Spicy stir fried rice noodles with shrimps, pork, shredded carrots, onions, bean sprouts, flavored with sambal and a hint of curry flavor. Other Chinese restaurants have this and we have this! What's the difference?

It's the Malaysian touch. \$8.95

BEEF CHOW FUN (CHA KWAY TEOW)

Stir fried beef, bean sprouts, green onions & wide rice noodles

\$6.95	
with chicken	\$8.95
with prawns	\$10.95

EGG KWAY TEOW

Chicken & calamari stir fried with a variety of vegetables in a delicious egg sauce served over pan fried wide rice noodles

\$10.95

*NASI GORENG

Rice stir fried with onions, peas, prawns and egg with a spicy flavor

\$7.95

*NASI KANDAR

A platter of hot steamed rice served with chicken & potato curry and spicy Singapore cold salad

\$7.95

*NASI CAMPUR

Chicken with mixed vegetables and an egg served over a platter of hot steamed rice

\$7.95

*Spicy Dishes



**POCKET
MENU
AND
RESTAURANT
DIRECTORY**



STEAK 'N SHAKE

FAMOUS FOR
STEAK & SHAKE
STEAKBURGERS

SPECIALIZING IN SELECTED FOODS WITH A DESIRE TO
PLEASE THE MOST DISCRIMINATING

SINCE 1934

FLORIDA
Altamonte Springs
295 E. Altamonte Dr.
Bradenton
101 1/2 Main Road, W
Clearwater
1699 Gulf to Bay
2399 N. Main St.
Daytona Beach
110 South Ocean Ave.
Hwy. 19 & A1A
1531 S. International Dr.
945 Volusia Ave.
Gainesville
101 1/2 Main Street
Lakeland
811 East Memorial
Largo
1725 U.S. 19 South
New Port Richey
Hwy. 19 & Gulf Drive
Okeechobee
2820 E. Colonial Dr.
13201 S. Orange Blossom
2333 S. Colonial Dr.
Seffner
7321 S. Tamiami Trail
St. Petersburg
2410 30th Street N
1020 34th Street N
Tampa
2110 S. Dale Mabry
1450 E. Fowler Ave.
517 N. Highland Avenue
Winter Park
818 S. Orlando Ave.
443 N. Semoran

GEORGIA
Atlanta
5400 Old National Hwy
3389 Peachtree Parkway
3999 Buford Hwy
2040 Peachtree Rd
Decatur
4712 Memorial Drive
2960 Candler Road
Chamblee
4232 Chamblee-Dunwoody
Rd
Doraville
3000 Buford Highway
Jonesboro
8225 Tara Blvd.
Marietta
2025 S. Cobb Drive
Sandy Springs
6575 Roswell Rd

INDIANA
Carmel
N Keystone & Carmel Dr.
Clermont
402 E. Highway 131
IndyShoppes
108 S Market (Takhomasak)

ILLINOIS
Alton
80 E. Bellino
Belle Plaine
4320 W. Main
Bloomington
609 S. Hannah
500 S. Locust
Champaign
302 E. Green
Dekalb
705 E. Main
509 N. Vermilion
501 N. Vermilion
Decatur
620 N. Main
200 N. Second
Elgin
1330 E. Pershing Rd
East Peoria
1150 W. Washington
Fairview Heights
2 Crossroad Centre
Fenton
1066 N. Henderson St
Jacksonville
200 W. Morton Avenue
Moline
4241 23rd Ave.
Moline
1219 S. Main
Pekin
200 Court St
Peoria
4030 S. Adams
2900 Adams
3229 N. University Ave
712 University St
Springfield
708 S. Grand
700 N. Webster Ave
Urbana
708 W. University
708 W. University

KENTUCKY
Louisville
3232 Bardstown Rd.

MISSOURI
St. Charles
2221 W. Capitol Dr.
St. Louis
11035 Bellfontaine
No. 100
12895 New Hall Ferry Rd
3549 N. Lindbergh Ave
12629 Olive St. Rd
13429 Olive St. Rd
10459 Page Blvd.
3009 Woodson Rd

TENNESSEE
Memphis
5040 Summer Ave.
5358 S. Manchester
6646 Poplar Ave
4256 Elvis Presley Blvd.

OHIO
Cincinnati
5341 N. Glenway
8939 Kingshighway Ave
11470 Princeton Pkwy
9770 Montgomery Rd
7959 Beechmont Ave
Fairfield
13429 Olive St. Rd
4546 Dixie Hwy
Milford
733 Lee Ave

CASILLON PLAZA
1501 E. 86th St.
5827 E. 71st St.
3200 E. 71st St.
8601 Pendleton Pike
5401 E. 38th St.
1195 E. 38th St.
7930 E. Washington
4105 E. Washington
2932 E. Washington
7950 U.S. 31 S
3810 W. Washington
5332 W. Washington
2669 Lafayette Road
5622 Chipawa
2000 W. 1st St.
8609 Watson
9600 Watson
1525 S. Lindenborg Blvd.
5828 S. Lindenborg Ave
7937 S. Lindenborg Ave
1300 Lemay Ferry Rd
7350 Gravos
Springfield
1158 St. Louis St.
1550 South Glensone

**6560 St. Charles Rock Rd.
6550 Natural Bridge Rd.
6400 Natural Bridge Rd.
7345 W. Floraire St.
52000 Rockwood Blvd.
8128 Olive Street Rd.
1253 Manchester Ave.
7620 Manchester Rd.
5323 Manchester Rd.
9890 Manchester Rd.
13885 Manchester Rd.
4232 Rockwood
2662 Chipawa
8609 Watson
9600 Watson
1525 S. Lindenborg Blvd.
5828 S. Lindenborg Ave
7937 S. Lindenborg Ave
1300 Lemay Ferry Rd
7350 Gravos
Springfield
1158 St. Louis St.
1550 South Glensone**

You're ready for something great.
You're ready for Steak n Shake.™

build your better Breakfast

OMELET SANDWICHES
Also Available with Egg White Omelet

- Egg & Cheese
- Black Forest Ham, Egg & Cheese
- Western Egg & Cheese
Black Angus Ham, Green Peppers and Onions
- Double Bacon, Egg & Cheese
- Steak, Egg & Cheese
- Make Any 6' a Footlong™ Sub

DRINKS & SIDES

- Juice
- Coffee

LEAVE THE CATERING TO US!

FAMILY GATHERINGS • OFFICE MEETINGS PARTIES • ANY OTHER OCCASION

SUBWAY® restaurants have many catering options available to you. Make it easy for yourself and order Box Lunches or a Giant Sub or choose one of our Sandwich Platter Options: Subway Fresh Fit®, Classic Combo, Flavor Crave™ or create your own platter with any combination of our cold sandwich selections. Napkins and an assortment of SUBWAY® sauces, mayonnaise and mustard are supplied with each Giant Sub and Platter.

Sandwich Platters		Cookie Platters	
LENGTH	SERVES	PORTION	ITEM
3ft	5-9	15 pcs	36 Cookies
6ft	10-12	20-25	

Giant Subs

LENGTH	SERVES
3ft	10-12
6ft	20-25

We request 24-hour advance notice for giant sub orders or a large catering order. Recommended portions may vary based on type and size of group. Please consult the SANDWICH ARTIST® for additional information. Length is an approximation, actual length may vary.

Box Lunch consists of a 6' sub, a cookie, chips and a napkin. Packed in a stackable box. Convenient for outings and company meetings. Available at participating locations.

**At SUBWAY® Restaurants,
We Have Your Fresh Interests At Heart**

Welcome to SUBWAY® Restaurants, where great taste and variety come together for your convenience. This menu represents our commitment to helping you discover and enjoy all the delicious choices SUBWAY® Restaurants have to offer.

We offer a variety of sandwiches and salads and encourage you to customize your order to satisfy your taste. Our menu includes a complete listing of ingredients to help you make informed choices – so you can either eat sensibly or splurge.

It's all here for you. So enjoy! We're glad you came.

**SUBWAY®
Take-Out Menu**

Step 1
Your Menu Choices
Footlong™ • 6" • Salad • Flatbread

Step 2
Choose Your Bread
9-Grain Wheat • 9-Grain Honey Oat
Italian • Italian Herbs & Cheese • Flatbread

Step 3
Choose Your Cheese
American • Monterey Cheddar

Step 4
Choose Your Veggies
Lettuce • Tomatoes • Cucumbers • Peppers
Red Onions

More Variety?
Pickles • Olives • Banana Peppers • Jalapeños

Step 5
Choose Your Sauce
Fat Free per 0.75 oz (6") serving
Mustard • Honey Mustard • Sweet Onion
Red Wine Vinegar
Full Flavor
Light Mayo • Chipotle Southwest • Ranch • Mayo • Oil

Step 6
Make it a Meal
Choose Your Drink • Choose One Side

Jared's Favorites

Get 'em Fresh Toasted

Signature Subs

Subway Club®
Turkey Breast, Black Forest Ham & Roast Beef
Chicken & Bacon Ranch
Roast Beef

*SUBWAY FRESH FIT® Subs are 6" subs on Signature bread. *SUBWAY FRESH FIT® Subs are 6" subs on Signature bread. *SUBWAY FRESH FIT® Subs are 6" subs on Signature bread. *SUBWAY FRESH FIT® Subs are 6" subs on Signature bread.

Premium Subs

The Feast
Prosciutto, Genoa Salami, Black Forest Ham, Roast Beef, Turkey & Cheese
Big Philly Cheesesteak

*SUBWAY FRESH FIT® Subs are 6" subs on Signature bread. *SUBWAY FRESH FIT® Subs are 6" subs on Signature bread. *SUBWAY FRESH FIT® Subs are 6" subs on Signature bread.

Classic Subs

Get 'em Fresh Toasted

Italian B.M.T.®
Fennel Seed, Black Forest Ham & Provolone
Subway Melt®
Turkey Breast, Black Forest Ham, Bacon & Swiss

Mozzarella Marinara

Kids

Get 'em Fresh Toasted

Subway fresh fit® kids

Includes a 6" sub, a drink, a side and a dessert. Substitute Fountain Drink with Milk or Bottled Beverage. SUBWAY FRESH FIT® Side or Drink Option should not be consumed as a meal option.

Salads

Oven Roasted Chicken
Black Forest Ham • Tuna
Veggie Delite®

Or make any regular sub a salad. Salad includes 6" portion of meat. Double Portion Of Meat Available.

Extras

Add Bacon
Extra Cheese
Double Stacked™

Double Stacked™ not offered on 6" sub menu items. The Double Stacked™ option is available on Signature bread.

SIDES

- Chips
- Cookies
- Apples
- Yogurt

DRINKS

- Fountain
- Bottled Beverage
- 1% Milk or Flavored Milk
- Juice Box



Susanna Foo / many

11/29/2007

SUSANNA'S DUMPLINGS & DIM SUM

<i>Shanghai Shrimp Spring Rolls with Sweet Apricot Sauce & Hot Mustard</i>	7
<i>Susanna Foo's Pork Pot Stickers Pickled Cabbage & Ginger Soy Dipping Sauce</i>	8
<i>Grilled Beef Tenderloin Satay with Coconut Sweet Rice & Peanut Sauce</i>	10
<i>Mongolian Lamb Pillows Stuffed with Tarragon, Cumin & Leeks Chinese Eggplant with Anchovy Chili Sauce</i>	9
<i>Pan-Fried Shrimp & Apple Dumplings with Caramelized Red Pepper Sauce</i>	10
<i>Vegetarian Pot Stickers with Pressed Bean Curd & Spinach</i>	8
<i>Lobster Ravioli with Soybean Puree & Emulsified Coconut-Lobster Sauce</i>	15
<i>Wild Mushroom-Chicken Dumplings with Truffle Sauce Sautéed Chanterelle Mushrooms</i>	12
<i>Dumpling Sampler for Two Pork, Wild Mushroom, Chicken, Lamb, Shrimp & Vegetable</i>	22

SALADS & COLD APPETIZERS

<i>Ahi Tuna & Citrus-Cured Salmon Sampler Tuna Spring Roll, Tuna Tartar, Seared Big Eye Tuna & Citrus-Cured Salmon</i>	17
<i>Trio of Crab Hundred-Carner Crabcake, Jumbo Crabmeat Salad & Crab Spring Roll</i>	15
<i>Roasted Stuffed Quail with Brioche, Granny Smith Apples & Foie Gras Star Anise Sauce with Apple & Endive Salad</i>	13
<i>Ginger & Citrus Cured Salmon Carpaccio with Wasabi Crème Fraîche Frisée & Asparagus Salad with Toast Points</i>	11
<i>Caramelized Cured Foie Gras with Seared Diver Scallop Pineapple Chutney & Brioche Toast Points</i>	18
<i>Organic Spring Mix Salad with Citrus Vinaigrette Parmigiano-Reggiano & Scallion Pancake</i>	8
<i>Panko-Crusted Goat Cheese Salad, Pickled Beets & Honeyed Walnuts</i>	12

Soup

<i>Shanghai Seafood Wonton Soup Shrimp & Lemongrass Broth</i>	9
<i>Roasted Butternut Squash Soup with Crispy Crab Wonton Flavored with Ginger, Parsnips & Granny Smith Apples</i>	10
<i>Classic Hot & Sour Soup with Pork & Shiitake Mushrooms</i>	7

11/29/2007

SEAFOOD

<i>Szechwan Seafood with Tiger Prawns, Scallops, Salmon & Tuna Turmeric Risotto & Szechwan Hot Bean Sauce</i>	29
<i>Roasted Wild Striped Bass with Tamarind Tomato Emulsion Sautéd Napa Cabbage, Fennel, Tomatoes & Scallions</i>	28
<i>Wok-Shaking Filet Mignon & Diver Scallops with Serrano Chili Sauce Yukon Gold Potatoes & Mushrooms</i>	30
<i>Sizzling Whole Bass with Caramelized Sweet & Sour Sauce Asparagus, Coriander & Ginger</i>	28
<i>Crispy Jumbo Shrimp with Caramelized Citrus Sauce Steamed Broccoli & Coconut Sweet Rice</i>	26
<i>Seared Diver Scallops with Emulsified Truffle Sauce Chanterelles, Braised Shanghai Bok Choy & Cauliflower Purée</i>	30
<i>Slow-Roasted Scottish Salmon with Sake & Miso Marinade Stir-Fried Quinoa & Thai Spiced Carrot Sauce</i>	26

MEAT & POULTRY

<i>Kung Pao Chicken with Mushrooms, Roasted Red Peppers & Peanuts</i>	17
<i>Classic Mu-Shu Pork with Pressed Bean Curd & Brandy Hoisin Sauce Steamed Pancakes & Fresh Scallions</i>	19
<i>Wok-Sautéed New Jersey Pheasant with Gingered Oyster Sauce Chanterelles, Water Chestnuts & Honeyed Pine Nuts</i>	27
<i>Grilled Baby Rack of Lamb with Honey, Lemongrass & Jalapeño Rub Wild Mushroom Risotto with Chinese Sausage, Sautéed Shanghai Bok Choy & Asparagus</i>	31
<i>Caramelized Pork Tenderloin stuffed with Shrimp & Granny Smith Apples Sweet Potato Dumplings & Gingered Cranberry Chutney</i>	26
<i>Wuxi-Style Braised Short Rib with Szechwan Peppercorn Sauce Yukon Gold Mashed Potatoes, Caramelized Butternut Squash & Sautéed Brussels Sprouts</i>	25
<i>Classic Crispy Duck with Arugula Salad Star Anise Sance & Sweet Potato Purée</i>	26
<i>Tea-Smoked Peking Duck Breast with Crispy Apple Dumplings Sautéed Baby Spinach & Granny Smith Apple Chutney</i>	29
<i>Mongolian Jamison Lamb, Chinese Eggplant, Jalapeños & Leeks</i>	25

VEGETABLES & SMALL DISHES

<i>Sautéed Green Beans with Fresh Garlic, Shallots & Red Onions</i>	9
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Taco Bell Express

Taco89
Soft Taco89
Taco Supreme99

Beef Burrito1.79
Burrito Supreme..... 1.89
Bean Burrito99

Chicken Soft Taco.....1.09
Chicken Burrito1.99
Chicken Burrito Supreme2.09

Side of Sour Cream30
Side Of Guacamole30

Beverages

Soda75
Snapple Juice Lg1.25

(Prices Do Not Include Tax)



TACO BELL[®]
Express





**"WALK THE PATH
OF TEA"**

THE TAO OF TEA, LEAF ROOM
TEA FLIGHT MENU- MAY 2005

WHITE TEAS-CHINA, SRI LANKA

- 1) SILVER NEEDLES-NAN YUE AREA, CHINA
- 2) BLUE MOUNTAIN WHITE-NILGIRI REGION, INDIA
- 3) CEYLON WHITE- SRI LANKA

CHINESE GREENS

- 1) LONGJING
- 2) EMERALD GREEN-ZHEJIANG, CHINA
- 3) ANCIENT FOREST GREEN-JING MAI AREA, SOUTHWEST CHINA

INDIAN GREENS

- 1) OOTY GREEN
- 2) DARJEELING SILVER TIPS -LATE SUMMER
- 3) CEYLON GREEN

JAPANESE GREENS

- 1) GYOKURO
- 2) SENCHA MIDORI
- 3) SENCHA SEN RIKYU

GOLDINGS-TAIWAN, CHINA

- 1) FRDZEN SUMMIT
 - 2) HIGH MOUNTAIN DARK WITH GINSING
 - 3) WENSHAN BAOZHONG
- PLEASE SELECT ANY ONE CATEGORY FOR YOUR TASTINGS. SELECTIONS WILL CHANGE MONTHLY. FOR THE "SUPREME FLIGHT" YOU MAY SELECT FIVE TEAS FROM ANY TWO CATEGORIES.

"OPEN YOURSELF TO THE TAO, THEN TRUST YOUR NATURAL RESPONSES; AND EVERYTHING WILL FALL INTO PLACE." LAO TZU

**THE TAO
OF TEA**

FULL FLIGHT- 3 TEAS, \$15.00
SUPREME FLIGHT-5 TEAS, \$20.00

BLACK TEAS

ASSAM, INDIA

- 1) TWISTED LEAF ASSAM
- 2) NILGIRI
- 3) BRHAMA

DARJEELINGS, INDIA

- 1) MUSCATEL VALLEY
- 2) KALICHA
- 3) GDLD DARJEELING

CHINESE BLACKS

- 1) BLACK SPIRAL
- 2) YUNNAN GOLD
- 3) MAO FENG NOIR

PUER-CHINA

- 1) LARGE LEAF
- 2) GOLDEN
- 3) CRYSANthemum

HERBAL

- 1) HIBISCUS
- 2) LAVENDER
- 3) CRYSANthemum

AS WE GET NEW TEAS IN WE WILL TRY TO OFFER THE FRESHEST AND MOST INTERESTING TEAS WE CAN FIND. THANK YOU FOR WALKING ON THE "PATH OF TEA" WITH US.

"The best [man] is like water.
Water is good, it benefits all things and does not compete with them.
It dwells in (lowly) places that all disdain,
This is why it is so near to Tao." Lao Tzu, 6th C.

JING MAI ANCIENT GREEN PU-ER- PU-ER TEAS, SERVED GUNG FU STYLE- This is a pre-brick pu-er harvested from 600-800 year old tea trees in Xishuang Banna in Southwestern China. The leaves are merely pan-fired, rolled, and set out to dry. Still young, its flavor is full and sweet with a balanced, lingering astringency.

2002 DARK BEENG CHA- The richest and darkest of our fermented pu-ers, the 2002 dark brick's smooth, earthy brew conjures the aromas of the mountains and the forests of tea's birthplace.

BLACK TEAS

TWISTED LEAF ASSAM- This is a rare full leaf Assam. Using a traditional rolling method, the uncut leaf amplifies the floral qualities normally overshadowed by the characteristic Assam maltness. Full-bodied and aromatic, it can be drunk without milk.

CEYLON SILVER STRIPE- the highest quality young leaves are carefully crafted to produce a small silver stripe on each bud. When steeped, this Sri Lankan black infuses a rich brew with bright astringency and aromatic hues of black cherry, apricot, molasses and raw sugar.

HERBAL

GOLD CHRYSANTHEMUM AND LEMON MYRTLE- The crisp, citrus aroma of the prized Australian Lemon Myrtle is paired beautifully with the honeyed sweetness of Golden Chrysanthemum, creating a refreshing, rejuvenating, yet calming herbal treat.

FOUR FLOWERS BLEND- RED CLOVER, CHAMOMILE, HIBISCUS, ROSE - These flowers are combined to make this soothing herbal infusion. The sweet/tart taste, intensely floral aroma, and plumb blossoms pink liquor make this an ideal Springtime brew.

ALL TEA SELECTIONS ARE \$8.00 AND SERVED PER PERSON ONLY

SNACKS- \$2.00/PLATE

SAON PAROL-INDIA- sweet cake made with almonds and pistachios
SESAME LAOQD-INDIA-intensely sweet sesame balls
ALMOND COOKIES-CHINSE- from our local Chinese bakery
SESAME CANDY-CHINA- pieces of white and black sesame candy
RICE CRACKERS-JAPAN- crunchy rice crackers
CAKE RUSK-INDIA- a sweet biscotti like biscuit from India
DRIED PLUMS-CHINA- a little sour and flavored with anise.

"IT'S JUST GOOD TEA, DRINK IT", IFAN TANG, 21ST C.

THE TAO OF TEA LEAF ROOM
FEATURED RARE TEAS

WELCOME TO OUR RARE TEAROOM. IN THIS SPECIAL ENVIRONMENT, WE HOPE TO INTRODUCE "THE WAY OF TEA" TO OUR PATRONS. OUR WISH IS TO CULTIVATE AN EVER INCREASING LEVEL OF UNDERSTANDING, APPRECIATION AND DISCRIMINATION OF TEA IN OUR CUSTOMERS. TEAS ARE SERVED IN A RITUAL STYLE THAT WILL HIGHTEN YOUR AESTHETIC ENJOYMENT OF EACH CUP. EACH MONTH WE WILL TRY TO BRING YOU THE FRESHEST AND MOST INTERESTING TEAS WE ARE IMPORTING. THANK YOU FOR SITTING WITH US.

MAY/JUNE TEA MENU- INDIVIDUAL SELECTIONS

WHITE TEAS

WHITE WONDER DARJEELING-OKAYTI ESTATE- The finest pure white Darjeeling we have ever tasted. Combining the best of both worlds: the smooth nutty taste of a true Chinese white with sweet, Muscat aroma of the finest Darjeelings.

CEYLON SILVER TIPS-ORGANIC, VENTURE ESTATE- using just the young tip buds, this Sri Lankan white has a crisp, sweet taste and the distinct aroma of apricots and vanilla.

CHINESE GREEN TEA

JING MAI- this exceptional large leaf green from Xishuang Banna is made from plants that are 600-800 years old. It has a full bodied, vegetal sweetness and aroma of wild honey.

ORGANIC JASMINE PEARL - hand rolled. Each organic Jasmine Pearl consists of two young tip buds and tender stems, hand rolled and carefully heat infused with aromatic jasmine blossoms. This delicate, sweet tea is essentially a vehicle for the intoxicating scent of night bloom jasmine.

JAPANESE GREEN TEA

MATCHA- This ceremonial grade Matcha is made from only the finest tip buds, which are steamed, dried, and ground into a fine powder using a special stone mortar. The plants are shielded from the sun for four weeks before picking, intensifying the chlorophyll and amino acids in the leaf and giving us this rich, nutty, jade green brew with a captivating herbaceous, oceanic aroma.

SENCHA SEN RIKYU-PRIZE WINNING SENCHA- Deep green with a full bodied, sweet, grassy taste and luxurious aroma, Sencha Sen Rikyu is a prime example of the quintessential Japanese green.

TAIWANESE OOLONGS, SERVED GUNG FU STYLE

WENSHAN BAZHONG- We found this tea growing at the highest elevation farm in Wenshan. A loose, wrapped leaf oolong, this Baizhong combines the refreshing, herbaceous sweetness of a high quality green tea with the floral complexity of a light oxidation oolong.

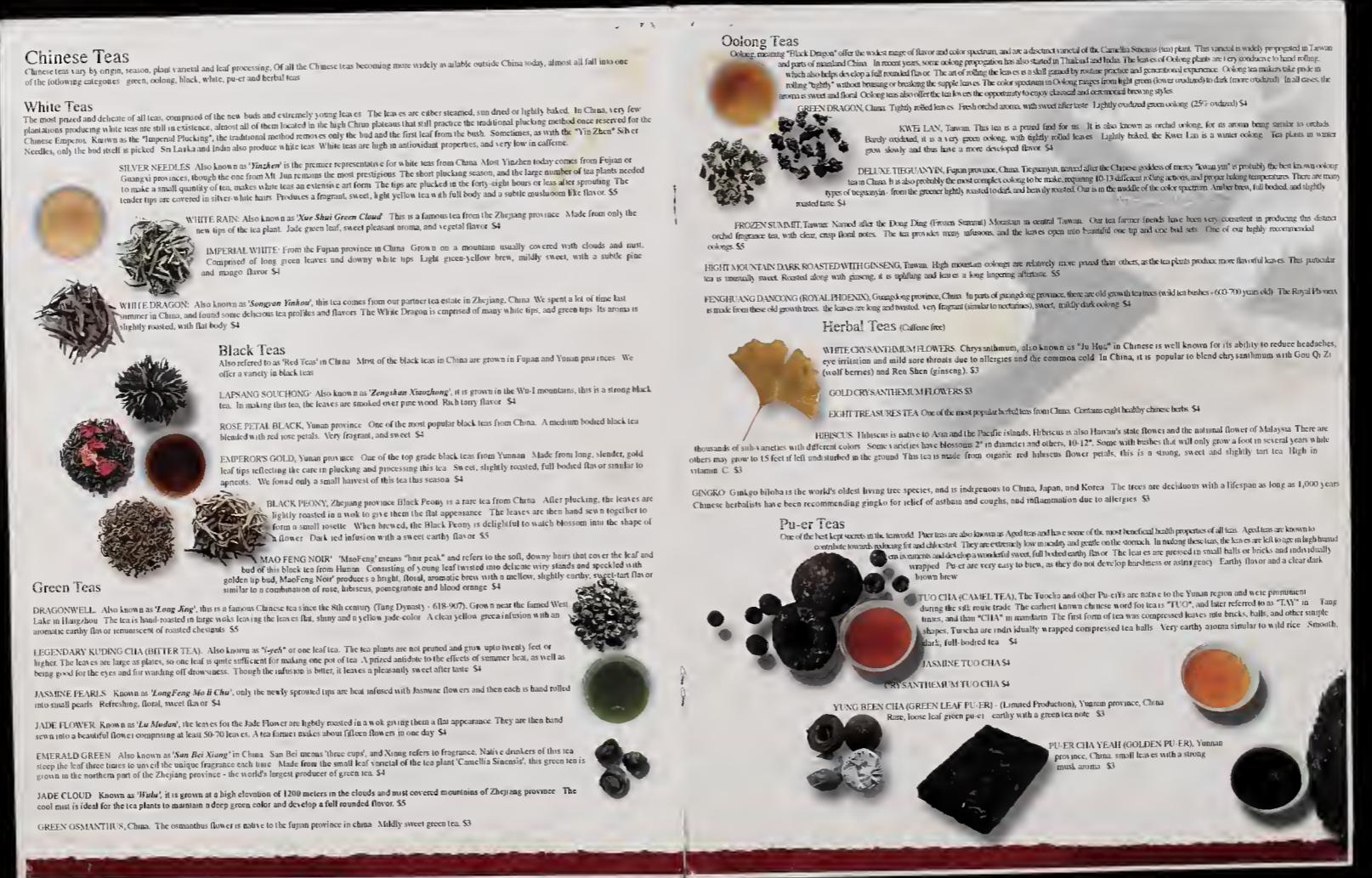
DELUXE TIE GUAN YIN-FUJIAN PROVINCE Tieguanyin is a tightly rolled, full bodies oolong with a light roasting to add a woody, toasted quality to the peachy, floral aroma inherent in the leaf.

SEE REVERSE FOR MORE TEA CHOICES

ALL TEA SELECTIONS ARE \$8.00 AND SERVED PER PERSON ONLY

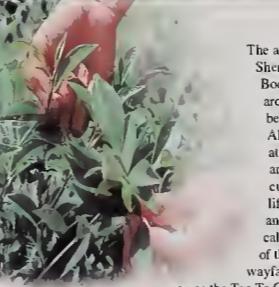
"MAN FOLLOWS THE EARTH, EARTH FOLLOWS THE UNIVERSE, THE UNIVERSE FOLLOWS THE TAO. THE TAO FOLLOWS ONLY ITSELF." LAO TZU, 6THC.

"A journey of 1000 miles begins with a single step"
Anonymous 2005



Tea Snacks

蒸饺	Chinese Dumpling	Steamed vegetable dumplings seasoned with soy ginger sauce. \$5
豆腐干	Classical Chinese Tofu	Choice of spicy or teriyaki seasoning. \$4
月饼	Mooncakes	Pastry crust filled with mildly sweet bean paste. A popular dessert during the Chinese moon festival and also used as wedding announcements. We offer several varieties:
	Mung bean, and	Taro root In the style of northern China, with a light flaky crust and a buttery smooth filling. \$5 each.
	Red bean	A smooth, Guangdong style crust shaped to depict auspicious symbols. The rich filling may be flavored with seeds. Lotus Moon Cake \$6 each.
盲公饼	Mang Gong	Famous and legendary "blindmen" cookies from Guangdong province. Made with rice and mung bean flour, sesame and peanuts. \$2
杏仁饼	Almond Cookies	\$2
椰子塔	Coconut Tarts	A coconut macaroon filling inside a buttery pie shell. \$3
胡桃饼	Pecan Cookies	\$3
荔枝	Lizhi	Litchi are a popular juicy fruit in China. Very fragrant, and sweet. This snack is a good compliment along with the stronger and darker teas. \$3
花生	Peanuts	We offer two kinds - choice of spicy or roasted. \$1
豌豆酥	Horsebeans	Lightly roasted lava beans. \$1
陈皮梅	Pressed plums	Dried plums with orange peel and licorice. A comfort to sore throats. \$1
瓜子	Watermelon Seeds	Flavored with cinnamon and anise. \$1
绿茶南瓜子	Green Tea Pumpkin Seeds	Dusted with powdered tea (the type used in Japanese tea ceremony), the roasted seeds may be cracked like sunflower seeds or eaten whole. \$2
巧果	Sesame Chips	Delicately sweet, with a sprinkling of black sesame seeds. \$1
Lo Bo Gao	Turip cakes, are like Chinese Polenta, with black mushrooms, green onion and a special Chinese pesto sauce. \$6	
Mao Do	Fresh soy beans, with a touch of five special spices. \$4	
Marbled Tea Eggs	Boiled eggs slathered in an aromatic jus of soy sauce, star anise and tea. \$3	
Candied Mango Slices	Symbol of growth and good health. \$4	
Five Treasures come Knocking	A dish of treats representing the five blessings of the new year - Health, wealth, longevity, virtue and happiness. Roasted dates, candied lotus seeds, chestnuts, dried longans and candied water melon. \$6	
Puffed Rice Bars	Chinese version of the perennial kids favorite - the rice crispy bar. \$3	
Pineapple Tart	\$3	



China - Birthplace of Tea

The art of tea evolved in China around 2700 B.C. Many have accredited Chinese Emperor Shen Nung with the discovery of tea. Chan (Zen) followers have accredited Bodhidharma (an Indian monk who introduced the Zen form of Buddhism into China around AD 520) with the genesis of tea. More appropriate, the discovery of tea should be accredited to those who lived amongst the tea plants, and nurtured their growth. Also known as "cloud wanderers", because of the high mountain heights they resided at, these mountain mystics and herbalists initially used the Camellia Sinensis (a plant) and other mountain herbs for medicinal uses, and were responsible for starting tea cultivation. Tea kept their health, helped them stay awake to meditate, prolonged their life and offered refreshment. These monastic mountain dwellers (Buddhists, Taoists, and spiritual recluses) saw everything being encompassed with a spiritual nature. Some called this, the "Tao" or the "Way". On their return into civilization they spread praises of the Tao and its association with tea. To these monks, poets, hermits, scholars, artists, wayfarers, artisans, wandering physicians, court officials, peasants and emperors, it was seen as the Tao Te Cha (the Way of Tea), Cha Tao, or The Tao of Tea.

Teahouses in Chinese Gardens

The long sojourns in the mountains spent seeking close community with nature, the Taoist cloud wanderers inspired the creation of gardens in China. It was a way to forget about "the world of dust", and be with nature. The elements of fire, water, leaf, and the earth comprising the spirit of tea emphasized nature. The Taoist recluses dwelling in the neighboring mountains were fond of tea but often short of money. When they dropped in at teahouses in the city, they would earn a little by singing Taoist songs and beating hand drums. The singing of the "cloud wanderers" also evoked an atmosphere beautifully appropriate to the spirit of tea.

Teahouses in China vary based on the geographic region, and time period. In the days of the empire, aristocratic or scholarly tea votaries had special rooms or buildings rather like summerhouses to provide a perfect atmosphere for their tea sessions. The most splendid of their kind, still to be seen in Suzhou's world famous gardens, were generally surrounded by a lotus pond or miniature lake and approached by a zigzag bridge. Square, circular or hexagonal in shape, they might have fanciful roofs with fancifully curling eaves supported on massive wooden pillars. If the walls were of brick, there would be windows all around, perhaps differently shaped so as to resemble a fan, a bell, a flower and so on. Some had entire walls that could be folded back to suit the weather at any particular hour.

Before the Communist Revolution every Chinese city had innumerable teahouses, and they were also common in rural areas boasting scenic spots, ancient temples, famous springs or gardens. The role they played in people's lives was unique. From dawn to almost midnight young and old frequented them: some to quench thirst and hunger or merely to relax; others to sample various kinds of tea but also to talk business, make deals, see friends, entertain visitors, write poetry, or listen to storytellers.

The Tao of Tea

The Tao of Tea is a local tea company promoting the art and culture of tea. Early in the construction of this garden, we were involved and contributed ideas in design and function of this teahouse. Our regular "Cha (tea) sessions" with many of the Chinese artisans set the stage for us to offer tea as a medium to enjoy the garden. As tea merchants, we regularly travel to the different tea growing regions in search of the best teas. In China, we work closely with Institute of Tea Culture and specific tea growers in Yunnan, Fujian, Zhejiang, Anhui, and Guangdong. Our selection of tea includes all the major categories of color and flavor namely, white, green, oolong, pu-er, black, and herbal. As with the seasons, you will note our tea selections to change. We also offer a variety in Chinese Purple clayware. This clayware, also known as "Yixing" clayware, offers artisan style teapots, cups, and accessories emphasizing the art of tea. Over the year, we offer a number of events at the teahouse that include the "Full moon tea tastings", "Travel with tea to China", and more. We welcome you to our teahouse.

阿唐海鲜城

Tom's Sea Food Chinese Restaurant

www.Tom-Seafood-restaurant.com

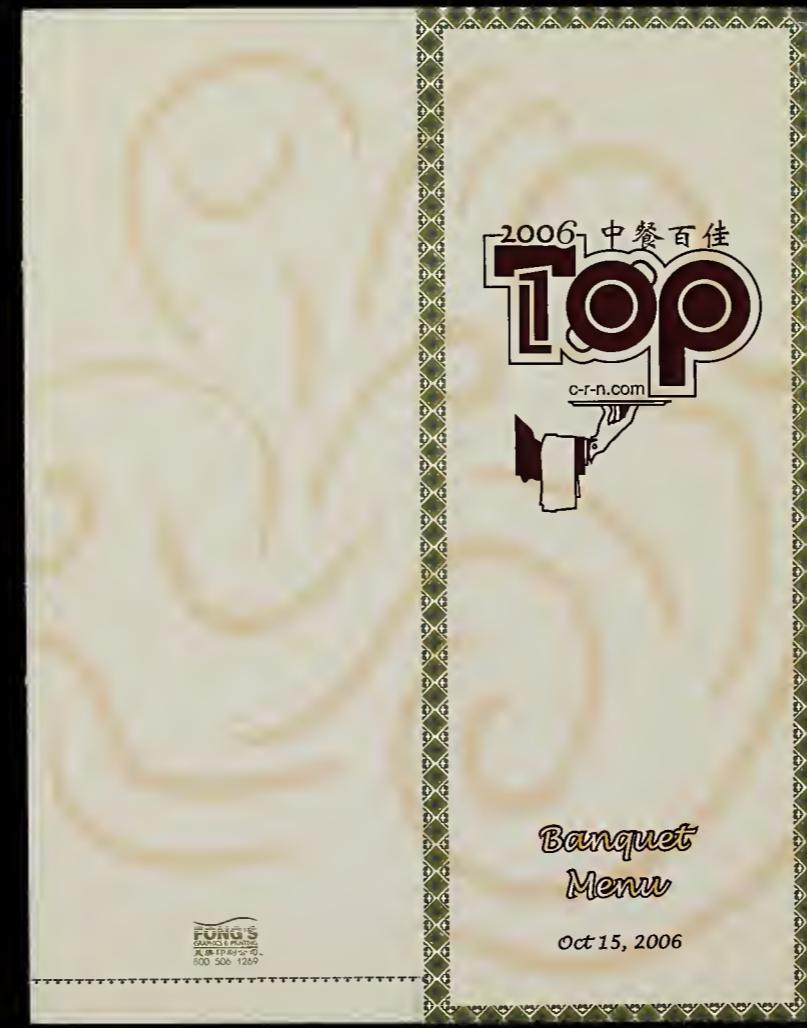
40余款点心任选食
More than 40 Dim Sums

- Enjoy All you can eat (10:00AM - 3:00PM)

每位\$7.99, 9岁以下: \$5.99 Adult: \$7.99 Child (< 7): \$5.99

自助早茶 (Dim Sum)

1. 虾饺	Shrimp Dumplings	24. 糯豆腐	Special made Bean Curd
2. 烧卖	Pork Dumpling w. Shrimps	25. 鲜虾肠	Shrimp Rice Noodle Rolls
3. 豉汁排骨	Steamed Spare Ribs	26. 叉烧肠	I.B.Q. Rice Noodle Rolls
4. 豉汁凤爪	Chicken feet Braised	27. 牛肉肠	Beef Rice Noodle Rolls
5. 姜葱牛百叶	Beef Tripe	28. 猪肠	Vegetable Rice Noodle Roll
6. 蟹竹卷	Chef Curd Rolls	29. 炸肠	Fried Rice Noodle Rolls
7. 香蕉饺	Leek and Shrimp Dumplings	30. 油条	Chinese Donuts
8. 潮州粉果	Fun Kor	31. 香西猪肉肠	Pork Rice Noodle Rolls
9. 鲜虾粉果	Shrimp Fun Kor	32. 成水角	Fried Shrimp Dumplings
10. 萝卜糕	Tump Cake	33. 荸荠芋角	Fried Chinese Potato Dumplings
11. 叉烧包	B.B.Q. Pork Buns	34. 上海春卷	Shanghai Spring Rolls
12. 菜肉包	Vegetable and Pork Buns	35. 莲蓉豆堆	Pot Stickers
13. 奶黄包	Custard Buns	36. 深炸奶皇角	Deep Fried Sweet Dumplings
14. 莲蓉包	Lotus Seed Paste Buns	37. 皮蛋瘦肉粥	Pork with Thousand Year Egg Congee
15. 生煎包	Fried Dumplings	38. 白粥	Plain Congee
16.		39. 香芒布丁(甜品)	Fruit Jelly
17. 糯米鸡	Sticky Rice with Lotus leaf	40. 奶皇糯米糕 (江品)	Deep Fried Sweet Rice Cake
18. 香沙糯米糕	Sweet Rice Cake		
19.			
20. 葱油肉松饼	Baked Pork Buns	豉油王炒面	Fried Noodle
21. 豉油叉烧肠	Baked B.B.Q. Pork Buns	干炒牛河	Beef with Rice Noodle
22. 山竹牛肉球	Beef Balls	星洲炒米	Stir-Fried Vermicelli
23. 酸茄瓜	Stuffed Eggplant	厦门炒米	Sweet & Sour Stir-Fried Vermicelli



王朝大拼盤

冰鎮茄子
脆燒胸肉
潮皇貢菜
秘製小黃瓜
力拔千斤

生汁爆蝦球

風山水起

紅燒蟹肉翅

潮皇八寶鴨

法海蒲團

招牌焗龍蝦

鮑汁蒸游水魚

金牌廚皇炒飯

銀果杏仁茶

新鮮水果拼盤

Golden Assorted Combination Platter

Stir-Fried Prawn with House Sauce

Deep Fried & Stir-Fried Geoduck with Green

Braised Shark Fin Soup with Fresh Crab Meat

Stuffed Roasted Duck in "Teo Chow" Style

Assorted Vegetables with Dry Bean Curd Sheet

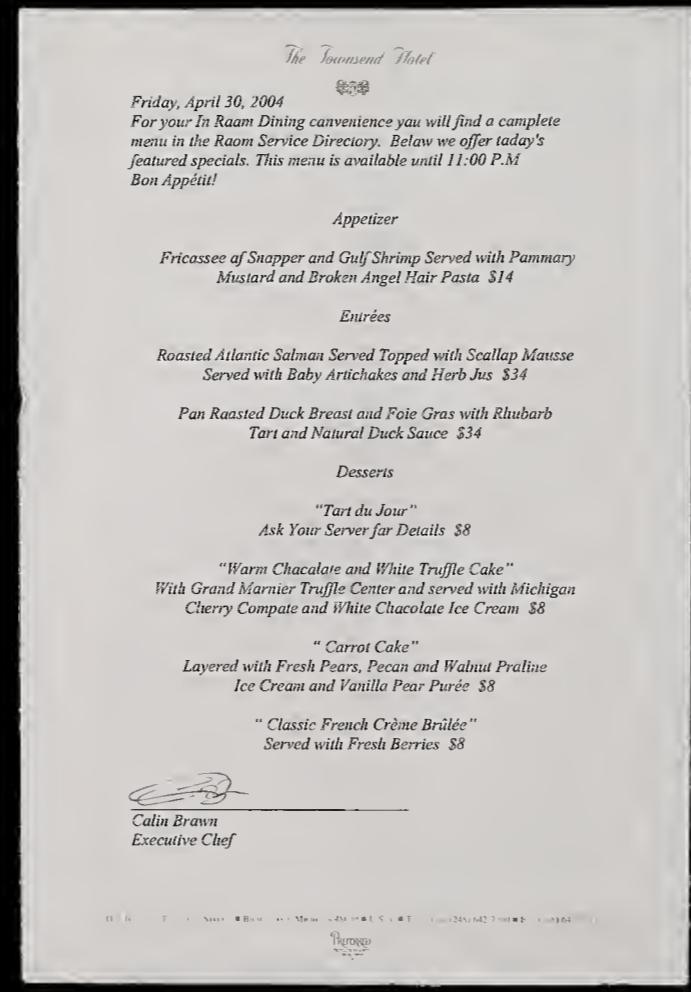
Baked Live Lobster in Spicy House Sauce

Steamed Live Fish with Abalone Sauce

Chef's House Fried Rice

Almond Tea with Ginkgoes

Fresh Fruit Platter



Tyn y Coed Hotel
DINNER £8.00

Spaghetti Bolognaise
Soup of the Day
Anglesey Eggs
Prawn Cocktail

Roast Chicken with Traditional Trimmings
Lamb Cutlets with Tomatoes
Fillet of Plaice with Lemon
Rainbow Trout with Almonds

Selection of Sweets
or
Cheese and Biscuits

Coffee 70^p extra

URSA
WINTER MENU 2014

RAW BREAD WITH HOUSEMADE CULTURED BUTTER 6

HAMACHI, BLOOD ORANGE, SALSIFY,
CURED SEA URCHIN, CELERY 21

SOFI SHELL CRAB, FINANCIER, YU CHOY, CHILI OIL, TARRAGON 20

HOUSEMADE SEMI FIRM TOFU, WILD WATERCRESS,
DASHI, KASHA, MATUTAKE 17

ROOT VEGETABLE TARTARE, COCOA BUTTER,
WHITE MISO, CORIANDER 16

~
ONTARIO RAINBOW TROUT, BEETS, CELERIAC, FAVA BRIOCHE,
TURNIP GREENS, DILL 28

ONTARIO LAMB, FERMENTED WINTER VEGETABLES,
WHITE BEAN, TUMERIC 32

ONTARIO WHITE ROCK CHICKEN, SQUASH, WILD RICE,
GREEN ONION, BLACK GARLIC, YOLK 29

GOLDEN TURNIP, POPSICLE PEAR, BLACK QUINOA
LEMON CONFIT, CINNAMON 26

VMFA Café

LUNCH

SERVED WEDNESDAY–SUNDAY | 11 AM – 2:30 PM

Sherried Shrimp Bisque	6.50
Chunky Gazpacho with Avocado with Crabmeat	4.00 6.50
Fresh Mozzarella with Roasted Peppers, Garlic, Microgreens, and a Balsamic Reduction	6.00
Sesame Chicken Salad with Crispy Noodles	10.50
Spinach Salad with Herbed Goat Cheese, Roasted Baby Beets, Toasted Pumpkin Seeds, and a Blueberry Vinaigrette	9.00
Lump Crabcocke and Herbed Aioli on an English Muffin with Sweet Potato Chips	12.50
Spinach, Pesto, Roasted Peppers, and Provalone Wrap with Pasta Salad	8.75
Shrimp and Avacado Croissant with Cucumber and Tomato Salad	12.00
Roast Beef and Asiago on Potato Onion Bread with Matchstick Fries	11.50
Turkey Reubie on Pumpernickel with Warm German Potato Salad	8.75
Grilled Cheese with Provolone and Cheddar Traditional Peanut Butter and Jelly	5.25 3.25

Ask your server about our daily specials.

DESSERTS

SERVED WEDNESDAY–SUNDAY | 11 AM–4 PM

Biscotti — Plain, Cranberry-Orange, or Chocolate with White Chips	.75
Gelato and Sorbet	3.50
Giant Homemade Cookie	1.25
Freshly Baked Cake and Pie	4.50

BEVERAGES

Coffee and Decaf	1.50
Espresso	3.00
Latte	3.50
Cappuccino	3.50
Mocha	4.00
Soft Drinks	1.50
Fresh Lemonade	2.00
Iced Tea	1.50

Ask your server about our beer and wine selections.

Please do not take food or drinks into the galleries.

Wakiya 一笑美茶樓

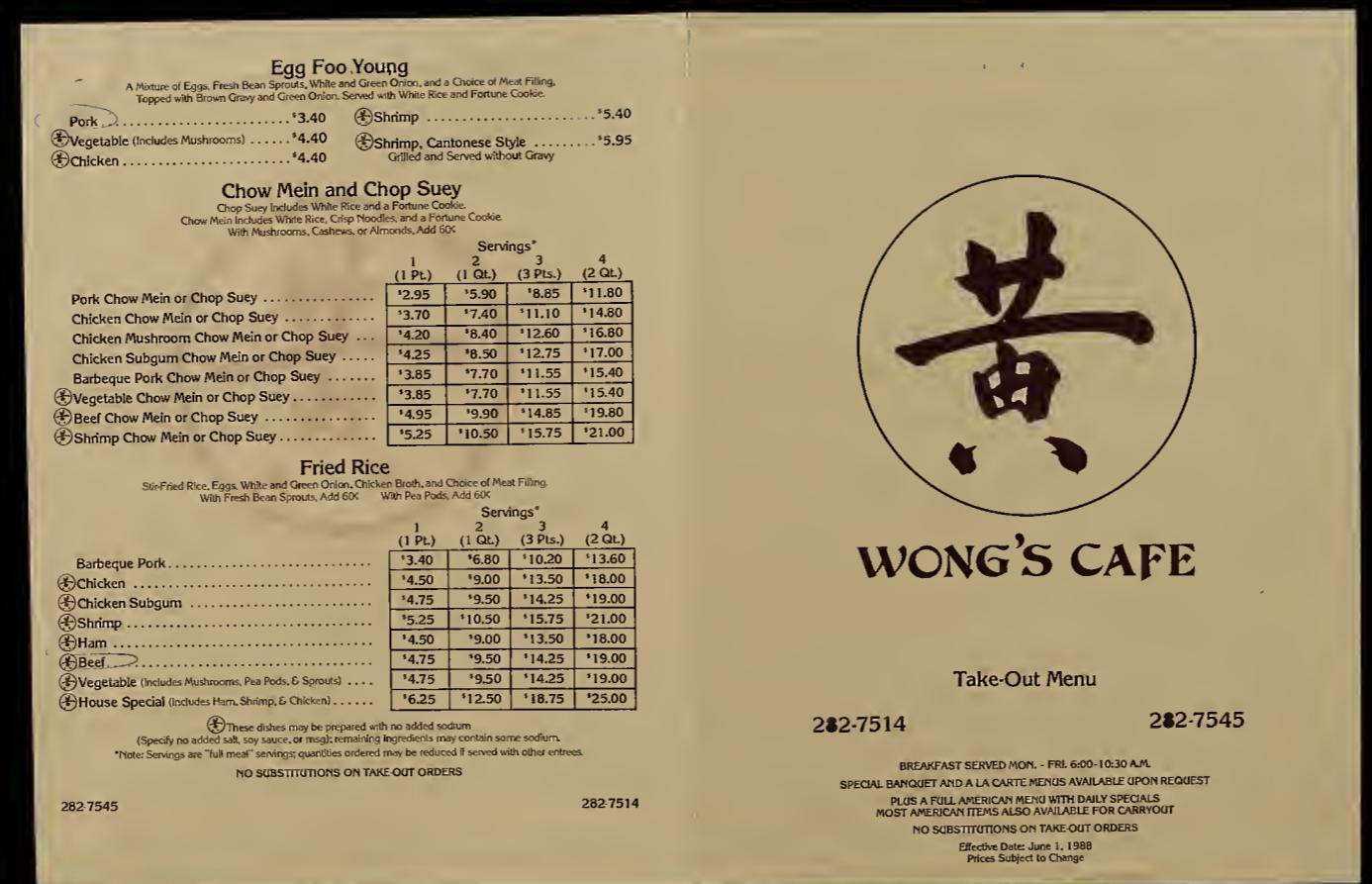
特式菜譜

平成 13 年 11 月 12 日

- 銀杏百合香 百合根の銀杏の翡翠ソース
秋仲美彩碟 紋の味覚と香りのチャイナオードブル
蟹鮮灌湯飽 蟹肉とふかひれ入り野菜スープワンタン
火腿燉花菇 花枝茸と金华ハム入り澄ましスープ
旬菜蕪菁鱈 ホンワカ希らかかぶらと北海道今が旬一品
津白爽牛扒 季節野菜と煮焼牛肉の香味ソース
洋澄蟹粉飯 上海蟹肉入り特製ご飯
特式杏仁腐 特製杏仁豆腐 二種盛り合わせ
凍頂烏龍茶 特選烏龍の極上茶葉 あまい香り

Wakiya 一笑美茶樓
藤屋友詞





Appetizers	
Egg Roll (1)	*1.35
Chicken Wings	*1.95
Barbecue Pork	*1.95
Appetizer Assortment	*4.25
Chicken Wings, Fried Wontons, Egg Roll	*2.40
Chinese Soups	
Small Won Ton Soup	*1.65
Large Won Ton Soup	*3.75
Hot and Sour Soup	*1.95
with Shredded Pork	*1.40
Chinese Noodles	
Appetizer for 2-3 or a Full Meal for One Includes Fortune Cookie	
Pork Noodles	*3.75
Yeticarin Noodles, BBQ Pork, Bok Choy, Hard-Boiled Egg, and Chicken Broth	
Shrimp Noodles	*4.95
Yeticarin Noodles, Shrimp, Bok Choy, Hard-Boiled Egg, and Chicken Broth	
Wor Mein	*5.50
Includes: Yeticarin Noodles, Shrimp, Chicken, BBQ Pork, Bok Choy, Pea Pods, and Chicken Broth	
Wor Won Ton	*5.50
Includes: Won Tons, Shrimp, Chicken, BBQ Pork, Bok Choy, Pea Pods, and Chicken Broth	
Chinese Combination Plates	
Served with Fortune Cookie	
Pork Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.15
Chicken Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.50
Chicken Subgum Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.75
Mushroom Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.50
Pork Fried Rice, Pork Egg Foo Young, Sweet and Sour Pork	*4.50
Chinese Combination Dinners	
All Combination Dinners Include Fortune Cookie	
Combination Dinner No. 1 For One: \$7.95 For Two: \$15.25 Includes: Egg Roll	
Extra Fine Chicken Chow Mein Sweet and Sour Pork Barbecue Pork Fried Rice	
Combination Dinner No. 3 For One: \$5.75 For Two: \$10.95 Includes:	
Chicken Mushroom Chow Mein Sweet and Sour Pork and Pork Egg Foo Young, or Pork Fried Rice	
Combination Dinner No. 2 For One: \$9.95 For Two: \$11.25 Includes:	
Chicken Subgum Chow Mein Sweet and Sour Pork Barbecue Pork Fried Rice	
Combination Dinner No. 4 For One: \$4.95 For Two: \$9.25 Includes:	
Pork Chow Mein Sweet and Sour Pork and Pork Egg Foo Young, or Pork Fried Rice	

NO SUBSTITUTIONS ON TAKE-OUT ORDERS

Authentic Chinese Dishes	
Beef Tenderloin and Pea Pods	*6.95
Beef Tenderloin and Broccoli	*6.95
Beef Tenderloin and Oyster Sauce over Steamed Rice	*6.95
Beef Tenderloin and Onions	*6.95
Steak Kow	*7.75
Beef Tenderloin and Chinese Greens (Bok Choy)	*6.95
Beef Tomato Green Pepper Chop Suey	*6.95
Pepper Steak (Black Bean and Garlic)	*7.75
Extra Fine Beef Chow Mein or Chop Suey	*6.95
Beef and Bean Sprout Chop Suey	*4.95
Beef Lo Mein	*6.95
Sir Fried Noodles, Pea Pods, Onions, and Bean Sprouts	
Szechuan Beef (Spicy Hot)	*7.75
Curred Beef	*7.75
Hong Kong Style Steak	*11.95
12 oz USDA Choice, with Assorted Chinese Vegetables	
Chicken and Duck	
Chicken and Pea Pods	*6.75
One-Half Fired Chicken, Chinese Style with Five-Spice Seasoning	*5.75
Orange Style Lo Mein	*6.75
Sir Fried Noodles, Pea Pods, Onions, Bean Sprouts	
Diced Chicken Almond Suey	*6.75
Cantonese Style Chicken Chow Mein with Pan-Fried Noodles	*6.75
Szechuan Style Diced Chicken	*7.25
Spicy Hot with Peanuts	
Chinese Style Chinese Greens (Bok Choy)	*6.75
Curried Chicken	*6.75
Imperial Chicken	*7.25
Spicy Sweet Sauce with Cashews and Coconut Flakes	
Sweet and Sour Dishes	
Fried Bean Curd	*6.50
Tofu with Shredded Pork and Brown Sauce	
Barbecue Pork with Chinese Greens (Bok Choy)	*6.50
Barbecue Pork Lo Mein	*6.50
Sweet and Sour Pork	*4.50
Sweet and Sour Ribs	*4.95
Sweet and Sour Chicken	*4.95
Sweet and Sour Shrimp	*6.95
Seafood	
Batter Fried Shrimp with Lobster Style Egg Drop Sauce	*6.95
Extra Fine Shrimp Chow Mein or Chop Suey	*7.50
Shrimp Lo Mein	*7.50
Stir-Fried Shrimp with Tomato Sauce	*7.95
Szechuan Style Shrimp	*7.95
Curred Shrimp	*7.95
Shrimp with Pea Pods	*7.95
Vegetable Lo Mein	*5.00
Fried Bean Curd (Tofu) with Vegetables	*5.95
Stir-Fried Assorted Vegetables	*5.75
Pea Pods, Bok Choy, Bamboo Shoots, Mushrooms and Water Chestnuts	
Stir-Fried Pea Pods with Water Chestnuts	*5.95
Vegetable Fried Rice	*4.75
With Fresh Pea Pods, Pea Pods, and Fresh Bean Sprouts	
Extra Fine Vegetable Chow Mein or Chop Suey	*5.50

All Dishes Above Are Served with Fortune Cookie.
All stir-fried dishes may be prepared with no added sodium.
(Specify no added salt, soy sauce, or msg); remaining ingredients may contain some sodium.

MING

CHEF'S SPECIAL SOUP
SESAME BEEF
Sliced Sirloin Dipped in honey
coated with sesame and seared.

NUTTY CHICKEN
Boneless Breast of Chicken
tossed with Peanuts, Cashews,
and Pine nuts.

PEKING SEAFOOD
Shrimps, Scallops, Snow
peas Broccoli sauteed in a
spicy, tangy, Peking Sauce.

VEGETABLE MEDLEY
Assorted fresh vegetables.

YOBO VEGETABLE RICE or NOODLES
Fruit Sorbet
Glass of Plum Wine
\$14.50 per person
(Minimum of 8 people)

LUNCHEON

EGG ROLL
YOBO's own version

CHEF'S SPECIAL SOUP
MANDARIN BEEF
Sliced Beef tossed with baby
corn, broccoli, & snow peas.

HUNAN CHICKEN
Boneless Breast of Chicken with
Sweet peppers & Mushrooms

NUTTY SEAFOOD
Shrimps sauteed with pine
nuts, cashews & peanuts.

Fruit Sorbet
Glass of Plum Wine
\$8.50 per person (Minimum of 8 people)
TO ADD CRAB RANGOON, NEIGHAKI &
YOBO VEGETABLE RICE,
Add \$2.00 per person




THE Gobo
PARTY PLANS

- PARTY PLATTERS (PLEASE RESERVE
EARLY FOR PLATTERS ON CHRISTMAS
EVE, CHRISTMAS & NEW YEARS EVE)
- OFFICE PARTIES
- COCKTAIL PARTIES
- SET UP - PICK UP SERVICE
AVAILABLE
- FULL CATERING SERVICES
AVAILABLE

Feel free to call us for any
special arrangements you would
like for your next party either
at **Gobo** or your home.

564-3848




In keeping with the happiness
of group get togethers, our
head chef & kitchen staff
have combined talents to
develop some special party
selections. We have arranged
menus from an informal
Cocktail party to a delicious
luncheon to a leisurely, full
course formal dinner. These
menu options were designed
to enhance the essence and
spirit associated with group
get togethers & parties.

Yobo
CALL
564-3848

OPEN 7
DAYS

PARTY PLATTERS AVAILABLE

WE WILL BE OPEN CHRISTMAS
EVE & DAY.

DYNASTY

TEMPURA
Japanese Jumbo Shrimp.

NEGIMAKI
Thin sliced Sirloin wrapped around
Scallions & Green Vegetables BBQ
with Hibachi Souce & skewered.

EGG ROLL
YOBOS Own Version

CRAB RANGOON
Crab & Cream cheese in a
crispy Wonton Pastry.

MANDARIN SEAFOOD SOUP
Lobster, Shrimp & Scallops

STEAK HONG KONG
Filet Mignon Flambe' with
Shong Hoi Black pepper Souce.

HONEY CHICKEN
Boneless Breast of Chicken
dipped in honey, then tossed
peppers, lichees, & Spanish Onions.

MERMAID'S TREASURE
Lobster, Scallops, Snow peas &
Broccoli sauteed in a light Canton
Souce. Surrounded by Steamed
Stuffed Jumbo Shrimp.

VEGETABLE MEDLEY
Assorted fresh vegetables.

YOBOS SPECIAL RICE or PEKING NOODLES
Fruit Sorbet
Glass of Plum Wine

\$25.50 per person

* SUSHI available for an
additional \$4.00 per person.
(Minimum of 8 people)

IMPERIAL

NEGIMAKI
Thin sliced Sirloin wrapped around
Scallions & Green Vegetables BBQ
with Hibachi Souce & skewered.

EGG ROLL
YOBOS Own Version

CRAB RANGOON
Crab & Cream cheese in a
crispy Wonton Pastry

CHEF'S SPECIAL SOUP

SESAME BEEF
Sliced Sirloin Dipped in honey
coated with sesame and seared.

NUTTY CHICKEN
Boneless Breast of Chicken tossed
with Peanuts, Cashews, & Pine nuts.

PEKING SEAFOOD
Shrimps, Scallops, Snow peas &
Broccoli sauteed in a spicy, tangy
Peking Souce.
*(Lobster can be added)

VEGETABLE MEDLEY
Assorted fresh vegetables.

YOBOS VEGETABLE RICE or NOODLES
Fruit Sorbet
Glass of Plum Wine

\$18.50 per person

* \$20.50 per person (with Lobster)
SUSHI available for an
additional \$4.00 per person.

(Minimum of 8 people)

Young Lok Dim Sum Menu		
<u>Steamed</u>		<u>點心</u>
1010 Shrimp Har Gow	J1010	\$1.95
1011 Pork Siu Mai	J1011	\$1.95
1012 Chicken Dumplings	J1012	\$1.95
1013 Lotus Sticky Rice	J1013	\$1.95
1014 Rice Rolls with (Beet)	J1014	\$1.95
1015 Shrimp, Vegetarian or Crispy Stick	J1015	\$1.95
1016 Ribs in Black Bean S.	J1016	\$1.95
1017 Squid in Black Bean S.	J1017	\$1.95
1018 Vegetarian Dumplings	J1018	\$1.95
1019 Shanghai Pork Buns	J1019	\$1.95
1020 Yangchow Pork Buns	J1020	\$1.95
1021 Vegetarian Buns	J1021	\$1.95
1022 Special Pork Buns	J1022	\$1.95
1023 Sticky Rice Siu Mai	J1023	\$1.95
<u>Pan-fried</u>		<u>煎</u>
1024 Chinese Radish Cake	J1024	\$1.95
1025 Vegetarian Tofu Rolls	J1025	\$1.95
1026 Stuffed Green Pepper	J1026	\$1.95
1027 Pork Potstickers	J1027	\$1.95
1028 Beef Potstickers	J1028	\$1.95
1029 Shanghai Meat Buns	J1029	\$1.95
1030 Chinese Chive Wraps	J1030	\$1.95
1031 Scallion Pancakes	J1031	\$1.95
<u>Crisp-fried</u>		<u>炸</u>
1032M Chicken Rolls	J1032M	\$1.95
1033L Shrimp Rolls	J1033L	\$1.95
1034 Fun Quo	J1034	\$1.95
1035M Stuffed Eggplant	J1035M	\$1.95
1036M Stuffed Tofu	J1036M	\$1.95
1037 Yam Cakes	J1037	\$1.95
1038M Radish Cakes	J1038M	\$1.95
<u>Snacks</u>		<u>小食</u>
1039 Shrimp Dumplings	J1039	\$1.95
1040 Pork Dumplings	J1040	\$1.95
1041 Sweet Soy Milk	J1041	\$2.75
1042 Savory Soy Milk	J1042	\$3.75
1043 Crispy Sticks	J1043	\$2.00
1044 Crispy Stick Bun	J1044	\$2.00
1045 Minced Pork Bun	J1045	\$2.00
1046 Sweet Rice Roll	J1046	\$2.50
1047 Savory Rice Roll	J1047	\$3.00
1048 Pork Chop Noodle Soup	J1048	\$5.95
1049 Pan-fried Noodle with 3 Treasures	J1049	\$8.95
1050 Pan-fried Shanghai Pork Noodle	J1050	\$7.50
1051 Shanghai Noodle Soup	J1051	\$6.95
1052 Bean Sprout Fried Noodle	J1052	\$5.95
1053 Mandarin Combo Noodle Soup	J1053	\$6.95
1054 Shanghai Wonton Soup	J1054	\$5.50
1055 Pickles & Pork Noodle Soup	J1055	\$5.95
1056 Pickles & Beef Noodle Soup	J1056	\$6.50
1057 Seafood Noodle Soup	J1057	\$8.50
1058 Mandarin Minced Pork Noodle Soup	J1058	\$8.95
<u>Dessert</u>		<u>甜品</u>
1059 Red Bean Cake	J1059	
1060 Red Bean Crepes	J1060	
1061 Sweet Rice Soup	J1061	
1062 Sesame Balls	J1062	
1063 Agar Agar Pudding	J1063	
1064 Egg Custard Tarts	J1064	

* 特別介紹 正宗老邊餃子 (918) \$6.50

S-(\$2.25) M-(\$3.00) L-(\$4.00) D-(\$5.00) Prices do not include taxes

Table _____ People _____ Waiter _____

鴻記

YUNG KEE RESTAURANT

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Seasonal Delicacies

		HK\$		
廣 東 Cured Food	一品秋膘匯集 Yung Kee Signature Cured Meat Platter	240		
	白斬鴨掌臘腸 Steamed Cured Goose Liver Sausage and Cured Pork Sausage	108		
前 菜 Appetizer	金鑽豆腐 Smoked Crispy Bean Curd with Special Sauce	90		
	五香滷牛腱 Marinated Beef Shank in Five Spices Sauce	80		
	滷水鵝掌翼 Marinated Goose Wing and Web	140		
湯 羹 Soup	太史五蛇增金豹翅 Shark's Fin Soup with Shredded Snake	350	每位 Per person	
	太史增五蛇羹 Shredded Snake Thick Soup	160	每位 Per person	4位用 For 4 persons
		600		6位用 For 6 persons
	西洋菜燉生魚湯 Double boiled Snakehead Fish Soup with Water Cress	88	每位 Per person	
砂 鍋 Casserole	至尊一品鵝煲 Stewed Goose in Casserole (order 1 day in advance)	500		
	野生花鵝燉皇葵 Braised Giant Moulting Eel in Casserole (order 3 days)	680	每位 Per person	全份 Full
	香辣海參茄子煲 Braised Sea Cucumber with Eggplant in Spicy Sauce	360		
	豉油蒸臘肚煲 Braised Grilled Pork Belly with Marinade Soy Paste in Casserole	330		
	黃金薑香燉雞煲 Braised Chicken with Soya Bean Paste in Casserole	280		
	藍芋油鴨燉雞煲 Braised Chicken & Preserved Duck with Taro in Casserole	180		
地 道 菜 餚 Specialties	紅扒深海金鯊翅 Grilled Superior Shark's Fin in Brown Sauce	1,140	每位 Per person	
	古法紅燒班尾翅 Braised Gamma Fin with Pork & Mushroom in Authentic Style	Market Price		
	文火煎本澳曹白 Pan-fried Salted Fish	380		
	四頭菲鮑拼鮑皮 Braised South African Abalone (4-head) with Pomfret Peel	270	每位 Per person	
	宮保汁爆鮮蝦球 Stir-fried Prawns w/ Kung Pao Sauce	250		
	鮮拆蟹肉扒蘆筍 Pea Sprout Topped with Fresh Crab Meat	250		
	銀川玉蘭炒蝦球 Sauted Shrimp Cake with Yun Chuan Chinese Kale	220		
	玉蘭生炒鵝肝腸 Stir-fried Cured Goose Liver Sausage with Vegetables	170		
	惹味香酥陳醋骨 Baked Spare Ribs with Vinegar	150		
木 飯 Rice	生炒臘味糯米飯 Fried Sticky Rice with Cured Meat	160	小 Small	中 Medium
	咖喱牛筋燙粉 Fried Rice Flour Rolls with Minced Beef in Curry Sauce	120		
	廚師推介 Chef Recommendation		另加一成服務費 Subject to 10% Service Charge	

采 葵 軒	Zen Peninsula	www.zenpeninsula.com	
(54) 號櫈	即點即做點心 Made to order Dim Sum		TEL(65)616-9388
() 順滑魚皮 Village Pork & Fish Dumpling \$3.80	() 順滑魚皮魚翅皮 Fried pork & shark fin pork dumpling \$4.50	() 順滑日露包 Baked meat & palmito bun \$3.20	() 嬌姐鮮餃 Caterini in shrimp pasta \$3.20
() 上高風果 Ghield dumpling with peach \$4.50	() 朱羅蝦皇 Shrimp dumplings with prawn \$3.80	() 小龍湯圓 Shanghai style pork dumplings soup \$3.20	() 雙喜素蝦卷 Double喜 vegetable dumpling \$3.20
() 鹽水雞 Steamed salted chicken wrap \$3.80	() 魚肉寶寶 Shrimp dumplings (not glow) \$3.20	() 炸叉燒餐盒 Baked meat box dumpling \$2.60	() 鱼翅海参 Cantonese style box dumpling \$3.80
() 潮州風果 Chiu Chow steam dumplings \$3.20	() 巧製鳳爪 Chicken feet in black bean sauce \$3.20	() 蒜蓉西蘿蔔糕 Pine fried turnip cake \$3.20	() 廣州香腸 Cantonese style sausages \$3.20
() 豪粉小龍頭 Cup & pork dumplings \$4.50	() 或汁排骨 Pork spare ribs in black bean sauce \$3.20	() 豐祥春卷 Spring rolls \$3.20	() 深海魚子 Cantonese style fish eggs \$3.20
() 魚水角 Fried fish dumplings \$2.60	() 山竹牛肉 Mixed beef balls \$2.60	() 牛肉蝦球 Beef ball & prawns \$3.20	() 雞仔豆苗 Cantonese style vegetable dumpling \$3.20
() 海鮮芋角 Fried string tu fu dumplings \$3.20	() 豉汁叉燒肉 Stearn barbecue & pork hock \$2.60	() 蒸鮮竹筒 Steam fish skin with shrimp & pork \$3.20	() 鮑魚蝦 Shrimps & scallops \$3.20
() 香煎蝦 Fried shrimp mango crepe \$3.80	() 奶皇馬拉菓 Custard rolls \$3.20	() 沙爹牛油朶 Satay beef dips \$3.20	() 雞蛋花白菊 Fried egg & white flower balls \$3.80
() 廣餅仔 Egg custard roll (Westway style) \$2.60	() 各家鹹茶果 Pan fried tea dumpling \$3.20	() 蒜頭鴨皮皮 Fried fish skin with shrimp & pork \$3.80	() 芝士焗牛排 Peanut sauce \$3.80
() 芝麻脆 Sesame rolls \$2.60	() 豪汁叉燒酥 Baked meat box dumpling \$3.20	() 瑪瑙糖水 Glutinous rice wrapped in lotus leafs \$3.80	() 綠茶蛋 Green tea egg \$3.80
茶位或水 Tea service or water \$1.00	創意新 New items are in blue	創意點心 Top 10 sellers are in red	Lunch per Person Charge \$1.00

采蝶軒		Zen Peninsula	www.zenpeninsula.com	FAX(650)616-9389
()號碼		廚味情懷	Kitchen & BBQ Dim Sum	TEL(650)616-9388
()瑞士雞翼 \$5.50 Swiss Chicken Wing	()燒石頭水餃每隻\$5.50 Steamed chicken wing	()手打軟炸件 \$4.50 Lamb chop (each)	()金牌理鴨飯每碗\$7.00 Suckling pig rice bowl	()馬文煎牛舌 \$5.50 Macau Style Ox Tongue
()麻油手撕豬皮 \$4.50 Soy sauce hand tear pig skin	()燒蛋花皇每隻\$5.50 Fried egg wok shrimp ball	()黑椒魚芋螺卷 \$4.50 Fried abalone toro rolls	()沙茶南沙雞腳 \$5.50 Golden kabocha & chicken knees	()上海素豆腐 \$5.50 Shanghai style vegetable tofu
()腰果鴨掌 \$4.50 Soft walnut in peanut sauce	()牛肚乳猪餡料 \$17.00 Suckling pig meat	()鵝肉香椿 \$5.50 Pork Chinese broccol	()椒鹽蟹財 \$5.50 Sal & pepper calamari	()掉牙餅片 \$4.50 Chinese pie and cold cut
()鳳梨蘿蔔餡料(限) \$4.50 Pine fruit gherkin inc	()麻油叉燒醬 \$12.00 Speciality squid	()蒜香炒海螺 \$4.50 Ginger & garlic conch	()泰式炸魚餅 \$4.50 The style fried fish cake	()小豆竹筍魚 \$4.50 Crispy marinated tofu
()金針小黃瓜 \$5.50 Golden bamboo beans	()手拉皮(牛皮) \$12.00 Pork skin (each)	()臘腸和胰臟豆皮 \$5.50 Sall & propper hock & chicken kidney	()椒鹽鷄腳 \$5.50 Crispy marinated pig hoof	()鹹水豬腳仔 \$5.50 Pig knuckles
()酸山竹小麵條 \$5.50 Sour sauce noodles	()黑胡椒春筍每隻 \$3.20 Crusty egg (each)	()七味雞翅中 \$4.50 Seven spicy chicken wing	()波波炒蟹 \$5.50 Chayota with mixed crab	()掉舌頭手 \$5.50 Sour knuckles
()OX脣脂醜粉 \$5.50 Ox Navel Oil Cheesecake	()燒汁牛丸 \$5.50 BBQ pork	()趕蠻頭手指魚 \$4.50 Spicy finger fish	()燒菜心拉絲豆皮 \$5.50 String beans with mixed pork	()前扒乳尖肉片 \$4.50 Pan fried lots rolls
()臘味紅薯圓餅 \$5.50 Pork fried rice chips	()燒餅黑糖 \$5.50 Deep fried sugar pork	()黑椒魚芋螺 \$5.50 Fish Ball & Watercress	()樹椒茄子和蝦仁 \$5.50 Stir & pepper diced eggplant & tort	()合開明臘味 \$5.50 Honey walnut prawn
()日式炒海苔冬肉 \$5.50 Japanese style fried meat	()燒牛排 \$5.50 Beef shank	()黑椒雙寶 \$5.50 Pan fried beef & scallops	()波蘿蘿生炒蟹 \$5.50 Marinated chicken fest	()米酒清湯豬肉 \$5.50 Meat broth with clear broth
()黑茶葉牛骨鮮魚 \$5.50 Ehong tea soup fresh fish	()燒海鮮乳 \$5.50 Chayota cheese flour	()白瀉鳳爪 \$4.50 Marinated chicken fest	()Wasabi牛柳拉 \$5.50 Wasabi beef	()炸青角豆 \$3.20 Fried Cocnut Macchi
茶位或水 \$1.00	創意新點心 New items are in blue	鴨鶴點心 10 top sellers are in red	無忌食者 Vegetarian are in green	Effective Nov 11, 2010 *Lunch Per Person Charge \$1.00